

Food Safety and Inspection Service Washington, D.C. 20250

OCT 6 2004

Q.F.B. Amada Vélez Méndez
Director General de Inocuidad Agroalimentaria,
Acuícola y Pesquera
Servico Nacional de Sanidad, Inocuidad y
Calidad Agroalimentaria (SENASICA)
Secreteria de Agricultura, Ganaderia, Desarrollo
Rural, Pesca y Alimentación (SAGARPA)
Municipio Libre 377
Piso 7 Ala "B"
Santa Cruz Atoyac
México, D.F.
C.P. 03310 México

Dear Ms. Vélez:

The Food Safety and Inspection Service (FSIS) conducted an enforcement audit of Mexico's meat and processed poultry inspection system April 20 through May 4, 2004. Enclosed is a copy of the final report. Included in the report as attachments are your two letters dated August 2, 2004, and September 3, 2004, in which you provided detailed comments to our draft final report of the same audit.

If you have any questions regarding the enclosed audit report, please contact me at telephone number (202) 720-3781, at facsimile number (202) 690-4040, or at my email address sally.white@fsis.usda.gov.

Sincerely,

Sally White

Director

International Equivalence Staff
Office of International Affairs

Sally White JD

Enclosure

Country File (FY 2004 Enforcement Audit)

cc:

Suzanne Heinen, Minister-Counselor, American Embassy, Mexico City Enrique Lobo, Agricultural Minister, Embassy of Mexico, Washington, DC Jeanne Bailey, FAS Area Director
Lloyd Day, FAS
Amy Winton, State Department
Barbara Masters, Acting Administrator, FSIS
Linda Swacina, Food Safety Institute of the Americas
Karen Stuck, Assistant Administrator, OIA, FSIS
William James, Deputy Assistant Administrator, OIA, FSIS
Donald Smart, Director, Review Staff, OPEER, FSIS
Sally White, Director, IES, OIA, FSIS
Clark Danford, Director, IEPS, OIA, FSIS
Steve McDermott, IES, OIA, FSIS
Mary Stanley, Director, IID, OIA, FSIS

FINAL

OCT 1 2004

DRAFT FINAL REPORT OF AN AUDIT CARRIED OUT IN MEXICO COVERING MEXICO'S MEAT AND PROCESSED POULTRY INSPECTION SYSTEM

APRIL 20 THROUGH MAY 4, 2004

Food Safety and Inspection Service United States Department of Agriculture

TABLE OF CONTENTS

- 1. INTRODUCTION
- 2. OBJECTIVE OF THE AUDIT
- 3. PROTOCOL
- 4. LEGAL BASIS FOR THE AUDIT
- 5. SUMMARY OF PREVIOUS AUDITS
- 6. MAIN FINDINGS
 - 6.1 Government Oversight
 - 6.2 Headquarters'/State Offices'/Local Inspection Offices' Review
- 7. ESTABLISHMENT AUDITS
- 8. LABORATORY AUDITS
- 9. SANITATION CONTROLS
 - 9.1 SSOP
 - 9.2 Sanitation
- 10. ANIMAL DISEASE CONTROLS
- 11. SLAUGHTER/PROCESSING CONTROLS
 - 11.1 Humane Handling and Slaughter
 - 11.2 HACCP Implementation
 - 11.3 Testing for Generic Escherichia coli
 - 11.4 Testing for Listeria monocytogenes
 - 11.5 Testing for E. coli O157:H7
 - 11.6 Implementation of BSE Control Measures
- 12. RESIDUE CONTROLS
- 13. ENFORCEMENT CONTROLS
 - 13.1 Daily Inspection
 - 13.2 Testing for Salmonella
 - 13.3 Species Verification
 - 13.4 Monthly Reviews
 - 13.5 Inspection System Controls
- 14. CLOSING MEETING
- 15. ATTACHMENTS TO THE AUDIT REPORT

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA Central Competent Authority [Servicio Nacional de Sanidad

Inocuidad y Calidad Agroalimentaria (SENASICA)

CFR U.S. Code of Federal Regulations

CVO Chief Veterinary Officer

MVZ Medical Veterinarian of Zoonosis

SAGARPA Secretaria de Agricultura, Ganaderia, Desarrollo Rural, Pesca Y

Alimentacion

SENASICA Servicio Nacional de Sanidad Inocuidad y Calidad

Agroalimentaria

FSIS Food Safety and Inspection Service

PR/HACCP Pathogen Reduction/Hazard Analysis and Critical Control Point

System

SSOP Sanitation Standard Operating Procedures

TIF Tipo Inspeccion Federal

E. coli Escherichia coli

Salmonella species

1. INTRODUCTION

The audit took place in the Republic of Mexico from April 20 to May 4, 2004.

An opening meeting was held on April 20 in Mexico City with the Central Competent Authority (CCA). At this meeting, the audit team confirmed the objective and scope of the audit, the audit team's itinerary, and requested additional information needed to complete the audit of Mexico's meat and processed poultry inspection system.

The audit team members were accompanied during the entire audit by representatives from the SENASICA central office and/or representatives from the SAGARPA state offices.

2. OBJECTIVE OF THE AUDIT

This audit was an enforcement audit. The objective of the audit was to determine whether Mexico was maintaining an equivalent inspection system and, therefore, retain eligibility to export meat and processed poultry to the United States.

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, five SAGARPA state offices, three beef slaughter establishments, three swine slaughter establishments, and 15 meat and/or processed poultry processing establishments.

Competent Authority Visits			Comments	
Competent Authority	Central	1	SENASICA	
	State	5	State Offices / State Supervisors	
Laboratories	Laboratories			
Meat Slaughter Establishment	Meat Slaughter Establishments			
Meat/Poultry Processing Esta	14			

3. PROTOCOL

This on-site audit was conducted in three parts. One part involved visits with SENASICA inspection officials at the central office and SAGARPA state offices to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters or regional offices. The third part involved on-site visits to 19 certified establishments and two non-certified establishments that were presented to FSIS as fully meeting the U.S. import requirements.

Government oversight was evaluated using the five FSIS government oversight requirements stipulated in FSIS regulations (9 CFR 327). Program effectiveness

determinations of Mexico's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*.

During all on-site establishment visits, the auditors evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditors also assessed how inspection services are carried out by Mexico and determined if establishment and inspection system controls were in place to ensure the production of meat and processed poultry products that are safe, unadulterated and properly labeled.

At the opening meeting, the audit team explained to the CCA that their inspection system would be audited in accordance with two areas of focus. First, the auditors would audit against FSIS requirements. FSIS requirements include daily inspection in all certified establishments, humane handling and slaughter of animals, the handling and disposal of inedible and condemned materials, species verification testing, and requirements for HACCP, SSOP, testing for generic *E. coli*, *Salmonella* species, *E. coli O157:H7*, and *Listeria monocytogenes*.

Second, the auditors would audit against any equivalence determinations that have been made by FSIS for Mexico under provisions of the Sanitary/Phytosanitary Agreement. Currently, Mexico has an equivalence determination from FSIS regarding an exemption from performing species verification testing.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 300 to end), which include the Pathogen Reduction/HACCP regulations.

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at:

http://199.140.65.44/regulations_&_policies/Foreign_Audit_Reports/index.asp.

FSIS audit of Mexico's inspection system conducted in October/November 2002.

- Eleven establishments and two laboratories reviewed.
- Two establishments received a Notice of Intent to Delist (NOID).
- Inadequate HACCP implementation in two establishments.
- Inadequate SSOP implementation in one establishment.

• Inadequate maintenance of facilities in three establishments.

FSIS audit of Mexico's inspection system conducted in May/June 2003.

- Eleven establishments and one laboratory reviewed.
- Four establishments were delisted and became ineligible to export to the United States.
- Four establishments received an NOID.
- No government inspector during third processing shift in one establishment.
- Insufficient number of government inspectors conducting post-mortem inspection in two establishments.
- Deficiencies identified during previous FSIS audit were not corrected in some establishments.
- Inadequate HACCP implementation in some establishments.
- Some establishments did not reassess its HACCP plan to include *E.coli* O157:H7 and/or *Listeria monocytogenes* as hazards likely to occur.
- Inadequate maintenance of facilities in some establishments.
- Inadequate government oversight.

6. MAIN FINDINGS

6.1 Government Oversight

SENASICA has responsibility of regulating Mexico's inspection system and live animal health. The management structure of Mexico's inspection system is as follows: The Director Chief of SENASICA is Dr. Javier Trujillo Arriaga. Q.F.B. Amada Vélez Méndez is the Director General of Safety in Agriculture, Aquaculture and Fisheries and has oversight of Mexico's inspection system. MVZ. Jorge Parados Péroz is the new Chief of TIF establishments, which includes those certified to export meat and processed poultry to the United States. In addition, SENASICA has four central supervisors that assist in providing government oversight of TIF establishments. They are: MVZ. Concepcíon Silva, MVZ. Irma Barrera, MVZ. Claudia Romero and MVZ. Juan Carlos Gómez Arago, who also serves as HACCP coordinator.

The production of meat and poultry products in Mexico is either conducted in TIF establishments or municipal establishments. SENASICA has authority only over TIF establishments whereas Mexico's Department of Health has authority over municipal establishments. The majority of the meat and poultry production in Mexico is conducted in TIF establishments. Only TIF establishments have the authority to produce product for export to other countries.

6.1.1 CCA Control Systems

Audit of the CCA control systems included the following document reviews during onsite visits to headquarters, state offices, and local inspection offices (TIF establishments):

• Supervisory visits to establishments that were certified to export to the U.S.

- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Label approval records.
- Sampling and analyses for residues and water supply.
- Pathogen reduction and other food safety initiatives such as SSOP and HACCP programs, generic *E. coli*, *Salmonella* species, *E. coli* O157:H7, *Listeria monocytogenes* testing, and implementation of the new Bovine Spongiform Encephalopathy (BSE) control measures.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and inedible and condemned materials.
- Export product inspection and control including export certificates.
- National residue control program and monitoring results.
- Enforcement records including examples of criminal prosecutions, consumer complaints, recalls, seizures and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

No concerns arose as a result of the examination of these documents with the exception of the following:

Monthly review reports of certified TIF establishments were not conducted and/or
written for a few months by the former SENASICA supervisor assigned to the State
of Monterrey. During this time, these establishments were producing product for
export to the United States.

6.1.2 Ultimate Control and Supervision

Each TIF establishment is under the direct authority of a SAGARPA state office. Each state office has at least one SENASICA state supervisor who is assigned to provide government oversight of all TIF establishments within the state. Based on the size of the state and/or the number of TIF establishments, SENASICA may assign two state supervisors. In addition, SENASICA has assigned a MVZ supervisor to each TIF establishment certified to export meat or processed poultry to the United States. Additional MVZ inspection officials are assigned to certified establishments to carry out government inspection responsibilities. Since early 2004, SENASICA has hired several new government MVZ officials to conduct official inspection duties at TIF establishments.

SENASICA has adequate levels of authority (headquarters, state offices, and certified establishments) to ensure effective oversight of all U.S. import inspection requirements. However, SENASICA is not providing sufficient oversight of its inspection system from the central office to certified establishments.

6.1.3 Assignment of Competent, Qualified Inspectors

Upon entering government employment as an official inspector, new employees undergo induction training as well as participate in on-the-job practical training under the

supervision of experienced veterinarians. Training is supplemented by refresher courses on inspection requirements and participation in U.S. government technical assistance programs. Limited resources have restricted SENASICA's ability to conduct sufficient training for its inspection personnel. However, additional and on-going training was stated as a priority for SENASICA.

During this audit, it was learned that the newly hired MVZ inspection officials are not being compensated (paid) for work performed for SENASICA. This raised a concern with FSIS regarding the possibility of the potential of SENASICA not being able to maintain a qualified staff of inspection officials and non-paid inspectors becoming vulnerable to corruption.

6.1.4 Authority and Responsibility to Enforce the Laws

SENASICA has the authority and responsibility to enforce the applicable laws relevant to establishments producing product for export to the United States. However, the audit findings demonstrate that SENASICA has not taken corrective action in all cases when an establishment failed to comply with the U.S. import requirements. Accordingly:

- Three certified establishments were delisted.
- One additional establishment, which was not certified to export to the United States but presented to FSIS for reinspection, was unacceptable.
- Four additional certified establishments received a Notice of Intent to Delist (NOID).
- Several establishments had repeated deficiencies regarding HACCP implementation and improper facility maintenance.

6.1.5 Adequate Administrative and Technical Support

During the audit, the audit team found that SENASICA has administrative and technical support to operate Mexico's inspection system and has the ability to support a third-party audit.

6.2 Headquarters / State Offices / Local Inspection Offices

The audit team conducted a review of inspection documents that included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States.
- Training records for inspectors.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of recalls, control of noncompliance product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

With the exception of the finding that was previously reported under Paragraph 6.1.1, no serious concerns arose as a result the examination of these documents.

7. ESTABLISHMENT AUDITS

The FSIS audit team reviewed all 19 certified establishments and 2 additional establishments that were not certified but presented to FSIS as fully meeting the U.S. import requirements to obtain recertification. Seven were slaughter establishments and 14 were processing establishments. At the time of the audit, three establishments were delisted by SENASICA, one non-certified establishment was declared unacceptable, and four additional establishments received a NOID from SENASICA.

Specific deficiencies are noted on the attached individual establishment reports.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

No laboratories were visited.

9. SANITATION CONTROLS

As stated earlier, the FSIS audit team focused on five areas of risk to assess an exporting country's meat inspection system. The first of these risk areas was Sanitation Controls.

Based on the on-site reviews of establishments, and except as noted below, Mexico's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene and practices, and good product handling and storage practices.

In addition, and except as noted below, Mexico's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States' domestic inspection program. Of the 21 establishments reviewed, there was inadequate implementation of SSOP requirements in 10 establishments. The degree of non-compliance varied.

SSOP implementation deficiencies are noted on the attached individual establishment reports.

9.2 Sanitation

The following deficiencies were noted:

- Direct product contamination was identified in three establishments.
- The potential for product contamination was identified in seven establishments due to the following reasons:
 - o Excessive condensation.
 - o Insanitary conditions identified during pre-operational inspection.
 - o Inadequate distinction of containers holding edible and inedible product.

Specific deficiencies are noted in the attached individual establishment reports.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS audit team reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Mexico's inspection system had adequate controls in place. No deficiencies were noted.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS audit team reviewed was Slaughter/ Processing Controls. Controls reviewed included the following areas: ante-mortem and post-mortem inspection procedures and disposition, humane handling and humane slaughter, post-mortem inspection procedures, post-mortem disposition, ingredients identification, control of restricted ingredients, formulations, processing schedules, equipment and records, and processing controls of cured, dried, and cooked products.

Review of controls also included the implementation of HACCP systems in all establishments, implementation of a testing program for generic *E. coli*, and *E. coli* O157:H7 in slaughter establishments, *Listeria monocytogenes* in processing establishments, and implementation of the BSE control measures.

The FSIS audit team findings are as follows:

11.1 Humane Handling and Humane Slaughter

No deficiencies were noted

11.2 HACCP Implementation

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site reviews of 21 establishments. Of these establishments, there was inadequate implementation of HACCP requirements in 12 establishments. The degree of non-compliance varied.

HACCP implementation deficiencies are noted on the attached individual establishment reports.

11.3 Testing for Generic E. coli

The slaughter establishments had effectively implemented testing for generic *E. coli* with the following exception:

• Two establishments had not developed statistical process control methods when the swabbing procedure is used for evaluating the results of the testing program for generic *E. coli*.

11.4 Testing for Listeria monocytogenes

HACCP plans had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur with the exception of one establishment.

11.5 Testing for E. coli O157:H7

HACCP plans had been reassessed to include *E. coli O157:H7* as a hazard reasonably likely to occur with the exception of one establishment.

11.6 Implementation of BSE Control Measures

The beef slaughter establishments had effectively implemented the new BSE control measures.

12. RESIDUE CONTROLS

The fourth of the five risk areas reviewed by FSIS is Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions. During this audit, the audit team did not visit any laboratories, thus the review of Mexico's national residue program was limited.

13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS audit team reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing programs for *Salmonella* and Species Verification.

13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all slaughter and processing establishments.

13.2 Testing for Salmonella

The slaughter establishments had effectively implemented the testing program for *Salmonella* species.

13.3 Species Verification

FSIS had previously granted Mexico an exemption from conducting species verification testing. The FSIS audit team verified that adequate controls were in place to assure clear separation of meat products of different species.

13.4 Monthly Reviews

During this audit it was found that in all establishments visited, monthly supervisory reviews of certified establishments were being performed and documented as required except in six establishments, of which all were located in the state of Nuevo Leon and were under the supervision of one SENASICA state supervisor.

Government of Mexico inspection officials had replaced this state supervisor effective April 1, 2004. In some of these establishments, the official veterinarian-in-charge stated that the monthly reviews were conducted but no documentation was provided.

13.5 Inspection System Controls

The CCA had controls in place for ante-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only from eligible third countries and certified establishments within those countries, and the importation of only eligible meat products from other counties for further processing.

Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

However, with regard to post-mortem inspection procedures and dispositions, the CCA did not have adequate controls in two establishments. The FSIS audit team identified the following deficiencies:

- Inadequate identification between carcass and viscera that could lead to the acceptance of suspect animals.
- Retained carcasses being washed prior to final carcass inspection.
- Required post-mortem palpations not being performed.

Furthermore, the following concerns were raised by the FSIS audit team:

- Deficiencies were not being identified in all establishments by Mexico's inspection service.
- Deficiencies, in some instances, were being identified but corrective actions were not being conducted.

There A. McLaime

• 19 of 21 establishments reviewed were cited for inadequate government enforcement.

14. CLOSING MEETING

A closing meeting was held on May 4, 2004 in Mexico City with the CCA. At this meeting, the primary findings from the audit were presented by the FSIS audit team.

The CCA understood and accepted the findings.

STEVEN A. MCDERMOTT Senior Equivalence Officer International Equivalence Staff Office of International Affairs

15. ATTACHMENTS TO THE AUDIT REPORT

Individual Foreign Establishment Audit Forms
Foreign Country Response to Draft Final Audit Report (when it becomes available)

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE		3. ESTABLISHMENT NO.		
Empacadora de Carnes Unidad Ganadera	Apr, 2004		TIF-45 Mexico		
SA de CV	5. NAME OF AUDITO		DR(S)	6. TYPE OF AUDIT	
Aguascalientes	D- C-	D	.1	X ON SITE AUDIT	
		ary D. B		ON-SITE AUDIT	OCUMENT AUDIT
Place an X in the Audit Results block to inc		ncomp			icable.
Part A - Sanitation Standard Operating Procedures (Sanitation Basic Requirements	SSOP)	Audit Results	1	ort D - Continued	Audit Results
7. Written SSOP		Results	33. Scheduled Sample	onomic Sampling	\ \text{Kestris}
Records documenting implementation.		<u> </u>			
Signed and dated SSOP, by on-site or overall authority.			34. Species Testing	- 1	
Sanitation Standard Operating Procedures (SSOP)			35. Residue		
Ongoing Requirements			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implemen	ntation.	Х	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
 Corrective action when the SSOPs have falled to prevent dir product contamination or adulteration. 	rect		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	ction/Maintenance	x
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		Х
14. Developed and implemented a written HACCP plan .			41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective and 	tions.		42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavator 45. Equipment and Utensils		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		X
18. Monitoring of HACCP plan.		X	47. Employee Hygiene		
19. Verification and validation of HACCP plan.			48. Condemned Product Co	ontrol	
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.			Part F - In	nspection Requirements	
 Records documenting: the written HACCP plan, monitoring or critical control points, dates and times of specific event occur 			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverag	ge	
23. Labeling - Product Standards			51. Enforcement		37
24. Labeling - Net Weights			CO		X
25. General Labeling			52. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pαk Skins/Mois	sture)		53. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection		
27. Written Procedures			55. Post Mortem Inspection		
28. Sample Collection/Analysis		X	· · · · · · · · · · · · · · · · · · ·		
29. Records			Part G - Other Regul	latory Oversight Requiremen	ıts
	+				
Salmonella Performance Standards - Basic Requir	ements		56. European Community Din	rectives	
30. Corrective Actions	.,		57. Monthly Review		
31. Reassessment			58. Notice of Intent	to Delist	X
32. Written Assurance			59.		

April 30, 2004: TIF-45, Empacadora de Carnes Unidad Ganadera SA de CV, Aguascalientes, Mexico Operations: Beef Slaughter

- 10/51 During pre-operational sanitation, numerous pieces of machinery were identified as having not been cleaned adequately prior to the start of operations. A document review revealed a trend of many repeated pre-operational sanitation inadequacies. This had been noted and documented by SENASICA, but no effective enforcement actions had been initiated to address the lack of preventive measures. [9 CFR 416.3, 416.14, and 416.17]
- 18/51 Some of the written corrective actions taken when monitoring procedures revealed that critical limits had been exceeded were inadequate (did not include preventive measures). There were several illegible corrections in the official log for monitoring of critical limits. [9 CFR 417.3(a)(3) and 417.8(e)]
- A statistical process control procedure had not been developed to evaluate the results of the testing program for generic *E. coli*, as required when the swabbing method of sampling is used. The establishment was using the criteria intended only for use when the excision sampling method is employed. [9 CFR 310.25 (a)(2)(ii)]
- 39/51 Maintenance of over-product structures had been neglected in several areas (this was a repeat finding from the previous FSIS audit of this establishment): a number of holes in ceilings for pipes and cables had not been adequately sealed and there were broken areas above three doors to coolers and corridors. [9 CFR 416.2(b)(1) and 416.17]
- Light at two inspection stations was inadequate. FSIS requires a minimum of 50 foot-candles (fc) of shadow-free light at inspection surfaces. Light levels were measured at 20 fc on the cut surfaces of the right cheeks and 30 fc in abdominal cavities. The State Supervisor had noted inadequate light some six weeks previously during a routine monthly supervisory visit and new lighting had been installed, but neither the SENASICA officials nor the establishment management had a light meter to measure its adequacy. [9 CFR 307.2(m)(2)]
- Several obviously damaged cartons of boneless meat with punctured sides and exposed contents, in the thawing cooler, had not been identified by the establishment for retention or rejection. One of these had been placed on top of a pallet full of other cartons and juices were escaping onto the other cartons. The SENASICA officials immediately ordered complete reinspection of all the cartons in the cooler and rejection of all the damaged ones. [9 CFR 416.4(d)]
- The majority of the carcass in the coolers carried no legible marks of inspection (ink brands). [9 CFR 312.2]
- Following the audit, the SENASICA State Supervisor issued to the establishment management a Notice of Intent to Delist if the above problems are not adequately addressed and corrected within 30 days of this audit. The FSIS auditor was in full agreement with this decision.



(. ⊆	STABLISHING THANKE AND LOCATION	Z. AUDIT D	AIE	3. E	STABLISH WENT NO.	4. NAME OF COUNTRY		
	Dewied International, S.A. De C.V. 04/29/20		2004		TIF 46 Mexico			
		5. NAME OF	NAME OF AUDITO			6. TYPE OF AUDIT		
		on Carlso			X ON-SITE AUDIT	DOCUMEN	T AUDIT	
Pla	ce an X in the Audit Results block to inc	licate nor	compl	ian	ce with requirem	ents. Use O if not	applicable.	
Part	A - Sanitation Standard Operating Procedures (SSOP)	Audit			rt D - Continued		Audit
7 \	Basic Requirements Written SSOP		Results			onomic Sampling		Results
	· · · · · · · · · · · · · · · · · · ·			├	Scheduled Sample			0
	Records documenting implementation. Signed and dated SSOP, by consite or overall authority.			-	Species Testing			0
	initation Standard Operating Procedures (SSOP)			35.	Residue			0
	Ongoing Requirements				Part E -	Other Requirements	.,,	
	Implementation of SSOP's, including monitoring of implemen	ntation.		36.	Export			
	Maintenance and evaluation of the effectiveness of SSOP's.			37.	Import			ļ.,
12. 	Corrective action when the SSOPs have falled to prevent disproduct contamination or adulteration.	rect		38.	Establishment Grounds	and Pest Control		
13.	Daily records document item 10, 11 and 12 above.		X	39.	Establishment Construc	tion/Maintenance		X
	Part B - Hazard Analysis and Critical Control			40.	Light	*		ļ
	Point (HACCP) Systems - Basic Requirements Developed and implemented a written HACCP plan .			41.	Ventilation			
	Contents of the HACCP list the food safety hazards,		X	42. Plumbing and Sewage				
16.	critical control points, critical limits, procedures, corrective ac Records documenting implementation and monitoring of the	tions.		43.	Water Supply			
	HACCP plan.			44.	Dressing Rooms/Lavato	ries		
17.	The HACCP plan is signed and dated by the responsible establishment individual.			-	Equipment and Utensils			
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations			Х
18.	Monitoring of HACCP plan.			47.	Employee Hygiene			
19.	Verification and validation of HACCP plan.		Х	48. Condemned Product Control				
20.	Corrective action written in HACCP plan.							
21.	Reassessed adequacy of the HACCP plan.				Part F - Ir	nspection Requirement	s	
22.	Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur.	of the irrences.	X	49.	Government Staffing			
	Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	ige		
	Labeling - Product Standards			51.	Enforcement		,	X
	Labeling - Net Weights			52.	Humane Handling			0
	General Labeling	:		 				0
∠0. 	Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	isture)	<u>.</u>	53.	Animal Identification			-
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection			0
27.	Written Procedures		0	55.	Post Mortem Inspection			0
28.	Sample Collection/Analysis		0	 		1.4.0		
29. 1	Records		0		Part G - Other Regu	llatory Oversight Requi	rements	-
Sa	almonella Performance Standards - Basic Requi	rements		56. —	European Community D	rectives		0
30. (Corrective Actions		0	57.	Manthly Review			
31. 1	Reassessment		0	58.	Notice of Inten	t to Delist		Х
32. \	Written Assurance		0	59.				

April 29, 2004: Est. TIF-46, Dewied International, Piedras Negras, Coah., Mexico Operations: Processing

- 13/51 Preventive measures for corrective actions were not included in the daily records documenting pre-operational and operational sanitation noncompliances. [9 CFR 416.16 (a) and 416.17]
- Ongoing verification procedures were not adequately described in the HACCP plan. [9 CFR 417.2 (c)(7) and 417.8] Calibration of equipment was not described in the HACCP plan and was not performed. [9 CFR 417.2 (c)(7), 417.4 (a)(2) and 417.8]
- Ongoing verification was performed by the same quality control employee who was monitoring critical limits. [9CFR §417.4 (a)(2) and 417.8]
- 22/51 There were no decision-making documents available for the selection and development of CCP's and critical limits, and no documents supporting both monitoring and verification procedures selected, or the frequency of those procedures. [9 CFR 417.5 (a) (2) and 417.8]
 - CCP 3 was not monitored at the frequency described in the HACCP plan. [9 CFR 417.5 (a)(3) and 417.8]
- 39/51 The floors of the men's and women's welfare rooms were porous, cracked and could not be adequately cleaned and sanitized. The walls and furnishings were in poor repair. [9 CFR 416.2 and 416.17]
- Two dry-storage rooms used to store packaging material were disorganized and crowded. Dust and unidentified particles were identified on pallets and boxes of packaging material. The official (SENASICA) MVZ inspector leading the audit and the establishment management took immediate and appropriate corrective actions.

 [9 CFR 416.4 (d)]
- The official (SENASICA) MVZ inspector who was leading the audit concluded that the deficiencies observed regarding on-going HACCP, SSOP, and other sanitary requirements warranted the issuance of a Notice of Intent to Delist.

1. ESTABLISHMENT NAME AND LOCATION 2. AUDIT		ATE	3. ESTABLISHMENT NO.				
Sonora Agropecuaria, S.A. de C.V.	04 - 22 -	04	TIF 57	Mexico			
Carretera Mexico – Nogales km 1778	5. NAME O	F AUDITO	R(S)	6. TYPE OF AUDIT			
Navojoa, Sonora Dr. Oto		o Urban		X ON-SITE AUDIT DOCUME	TIDUA TM		
Place an X in the Audit Results block to in	ndicate nor	ncompl	iance with requirem	nents. Use O if not applicable			
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results	1	art D - Continued onomic Sampling	Audīt Results		
7. Written SSOP			33. Scheduled Sample				
8. Records documenting implementation.			34. Species Testing		0		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue				
Sanitation Standard Operating Procedures (SSO Ongoing Requirements	P)		Part E	- Other Requirements			
10. Implementation of SSOP's, including monitoring of implem	nentation.		36. Export				
11. Maintenance and evaluation of the effectiveness of SSOP	's.	X	37. Import				
 Corrective action when the SSOPs have failed to prevent product contamination or adulteration. 	direct		38. Establishment Grounds	and Pest Control			
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	ction/Maintenance			
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light				
14. Developed and implemented a written HACCP plan .			41. Ventilation				
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	actions.		42. Plumbing and Sewage				
 Records documenting implementation and monitoring of t HACCP plan. 	he		43. Water Supply		-		
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavato		_		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations	<u>'</u>	X		
18. Monitoring of HACCP plan.			47. Employee Hygiene				
19. Verification and validation of HACCP plan.			48. Condemned Product Co	ontrol			
Corrective action written in HACCP plan. Ressessed adequacy of the HACCP plan.			Part F - Inspection Requirements				
	- of the						
Records documenting: the written HACCP plan, monitorin critical control points, dates and times of specific event or control points.			49. Government Staffing		_		
Part C - Economic / Wholesomeness 23. Labeling - Product Standards			50. Daily Inspection Covers	age			
			51. Enforcement				
24. Labeling - Net Weights			52. Humane Handling				
 General Labeling Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/N 	Anisture)		F2 Animal Identification		_		
	moistare)		53. Animal Identification				
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection				
27. Written Procedures			55. Post Mortem Inspection	י			
28. Sample Collection/Analysis					_		
29. Records			Part G - Other Regu	ulatory Oversight Requirements			
Salmonella Performance Standards - Basic Req	uirements		56. European Community D	rectives			
30. Corrective Actions		To Extend to 1	57. Monthly Review				
31. Reassessment			58.				
32. Written Assurance			59.				

April 27, 2004: Est. TIF-57, Sonora Agropecuaria, S.A. de C.V., Navojoa, Sonora, Mexico

- During the pre-operational sanitation inspection, small particles that had fallen from the overhead refrigeration unit were observed on one of the boning tables. Immediate corrective action was taken by the establishment management. [Regulatory reference: 9 CFR 416.4 (a)]
- The operator performing the stunning and bleeding of animals was not sanitizing his knife as required. This deficiency was immediately corrected by the establishment management. [9 CFR 416.4 (a)]

61. NAME OF AUDITOR
Dr. Oto Urban

62. AUDITOR SIGNATURE (AND DATE)

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Frigorifico Agropecario Sonorense,	04 - 23 - 04		TIF 66 Mexico		
Hermosillo, Sonora	5. NAME OF	- AUDITO	R(S)	6. TYPE OF AUDIT	
Mexico	D- O+	- T7.4			
		o Urban ———		X ON-SITE AUDIT DOCUMEN	T AUDIT
Place an X in the Audit Results block to inc		compl			
Part A - Sanitation Standard Operating Procedures (SSOP)	Audit		rt D - Continued	Audit Results
Basic Requirements 7. Written SSOP		Results	33. Scheduled Sample	nomic Sampling	11000110
Records documenting implementation.					
			34. Species Testing		
 Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP) 			35. Residue	×	╁───
Ongoing Requirements			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implemen	ntation.		36. Export		1.
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
 Corrective action when the SSOPs have falled to prevent dis product contamination or adulteration. 	rect		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac 	tions.		42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply		-
The HACCP plan is signed and dated by the responsible establishment individual.			Dressing Rooms/Lavato Spanished Attached Attache		X
Hazard Analysis and Critical Control Point			To. Equipmontant ordina		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.			48. Condemned Product Control		
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.			Part F - In		
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur. 			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	ge	
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights		_	52. Humane Handling		
25. General Labeling			02. (1311-11-11-11-11-11-11-11-11-11-11-11-11		1
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moi	isture)		53. Animal identification		
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection		
27. Written Procedures			55. Post Mortem Inspection		Х
28. Sample Collection/Analysis			Part C. Other Pegu	latory Oversight Requirements	
29. Records			ran G - Onlei Negu	atory Oversignt Requirements	
Salmonella Performance Standards - Basic Requir	rements		56. European Community Dr	rectives	
30. Corrective Actions			57. Monthly Review		
31. Reassessment			58.		<u> </u>
32. Written Assurance			59.		

- April 27, 2004: Est. TIF-66, Frigorifico Agropecario Sonorense, Hermosillo, Sonora, Mexico
- 45 There was inadequate differentiation of plastic containers being used for storing both edible and inedible product. Immediate corrective actions were taken by the establishment management. [Regulatory reference: 9 CFR §416.3 (c)]
- 55/51 There was inadequate identification of viscera with the carcasses to which they belonged. The SAGARPA officials ordered immediate corrective actions. [9 CFR §310.2 (a)]
- 55/51 Retained carcasses were being washed prior to final inspection. The SAGARPA officials ordered prompt corrective action. [9 CFR §310.3]

61. NAME OF AUDITOR
Dr. Oto Urban

2. AUDITOR SIGNATURE AND DATE

FOLOR

O9/27/84

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. EST	ABLISHMENT NO.	4. NAME OF COUNTRY	
Frigorifico Kowi, S.A. de C.V.	04 - 22 - 0	4 TIF 74		74	Mexico	
Km. 1788 Carretera Mexico-Nogales	5. NAME OF AUDIT		DR(S)		6. TYPE OF AUDIT	
Navojoa, Sonora, Mexico	D 0	TT 1				
		o Urban			X ON-SITE AUDIT DOCUMEN	IT AUDIT
Place an X in the Audit Results block to ind	licate nor	compl	liance	with requirem	ents. Use O if not applicable.	
Part A - Sanitation Standard Operating Procedures (S	SSOP)	Audit			rt D - Continued	Audit
Basic Requirements 7. Written SSOP		Results	22 (onomic Sampling	Results
	·	ļ	 	Scheduled Sample		
8. Records documenting implementation.			-	Species Testing		
Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP)			35. F	Residue		-
Ongoing Requirements			1	Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implemen	ntation.		36. E	Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. 1	mport		
 12. Corrective action when the SSOPs have falled to prevent dir product contamination or adulteration. 	rect		38. B	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. E	Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. L			
14. Developed and implemented a written HACCP plan .			41. \	/entilation		
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ad 	tions.		42. F	Plumbing and Sewage	<u>-</u>	
 Records documenting implementation and monitoring of the HACCP plan. 				Vater Supply		
 The HACCP plan is signed and dated by the responsible establishment individual. 			-	Oressing Rooms/Lavato Equipment and Utensils		
Hazard Analysis and Critical Control Point			}			X
(HACCP) Systems - Ongoing Requirements 18. Monitoring of HACCP plan.		· 	46. 8	Sanitary Operations		<u> </u>
19. Verification and validation of HACCP plan.		X	47. E	Employee Hygiene		ļ
			48. C	Condemned Product Co	ontro!	
20. Corrective action written in HACCP plan.		X		Dart E. II	rspection Requirements	
21. Reassessed adequacy of the HACCP plan.			-	1 410, - 11		
Records documenting: the written HACCP plan, monitoring or critical control points, dates and times of specific event occu			49. 0	Sovernment Staffing	· · · · · · · · · · · · · · · · · · ·	
Part C - Economic / Wholesomeness 23. Labeling - Product Standards			50. C	aily Inspection Covera	ge	
			51. E	Enforcement		X
Labeling - Net Weights General Labeling			52. ⊦	lumane Handling		
General Labeling Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moi	ictura)		l			-
	stule)	· · · · · · · · · · · · · · · · · · ·	53. A	nimal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing			54. A	Inte Mortem Inspection		
27. Written Procedures			55. P	ost Mortem Inspection		
28. Sample Collection/Analysis			<u> </u>			
29. Records		X		aπ G - Other Regu	latory Oversight Requirements	
Salmonella Performance Standards - Basic Requir	rements		56. E	uropean Community Di	rectives	
30. Corrective Actions		COLUMN TO SERVE STATE OF THE SERVE	57. N	Monthly Review		
31. Reassessment			58.	Notice of Intent	to Delist	Х
32. Written Assurance			59.			

April 27, 2004: Est. TIF-74, Frigorifico Kowi, S.A. de C.V., Navojoa, Sonora, Mexico Operations: Pork Slaughter

- 19/51 Corrective actions to be taken by the establishment when a deviation from a critical limit occurs is not clearly identified in the written HACCP program. [9 CFR 417.3(a) and 417.8]
- 20/51 The written verification procedures in the HACCP plan do not include either calibration of process-monitoring instruments or direct observation of monitoring activities.

 [9 CFR 417.4 (a)(2)(i)-(ii) and 417.8]
- 29/51 The establishment had not developed a statistical process control method, as required, when the swabbing method is used for evaluating the results of the testing program for generic *E. coli*. The establishment was using the evaluation criteria intended only for the excision method of sampling. This deficiency was scheduled for correction by the establishment management.

 [9 CFR 310.25 (a)(3)(ii)]
- Non-dripping condensation was observed above exposed carcasses in one cooler. Corrective actions were not immediately taken. Also, dripping condensation was observed in the product traffic area outside the cooler. No carcasses were in the area at the time of the observation. The establishment management took immediate corrective actions. [9 CFR 416.4 (d) and 416.14]
- Following the audit, the SENASICA officials issued to the establishment a Notice of Intent to Delist.

62 AUDITOR SIGNATURE AND DATE

ESTABLISHMENT NAME AND LOCATION	2. AUDIT DAT		3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Sana Internacional, S.A. De C.V.	04/22/2004		TIF 86 Mexico		
San Luis Rio Colorado, Son., Mexico 5. NAME OF		AUDITO	R(S)	6. TYPE OF AUDIT	
	Dr. Don Carls		on	X ON-SITE AUDIT DOCUMEN	T AUDIT
Place an X in the Audit Results block to inc	licate none	compl	iance with requirem	ents. Use O if not applicable.	
Part A - Sanitation Standard Operating Procedures (Sanitation Standard O	SSOP)	Audit Results		rt D - Continued pnomic Sampling	Audit Results
7. Written SSOP		X	33. Scheduled Sample		0
8. Records documenting implementation.			34. Species Testing		0
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		0
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implement	ntation.		36. Export		_
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
 Corrective action when the SSOPs have fated to prevent dir product contamination or adulteration. 	rect		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		OMERAN, T. T.	40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac 	tions.	X	42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 		,	43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.			Dressing Rooms/Lavato State	nes	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene	,	
19. Verification and validation of HACCP plan.			48. Condemned Product Co	ntrol	
20. Corrective action written in HACCP plan.					
21. Reassessed adequacy of the HACCP plan.			Part F - Ir	spection Requirements	
Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	ge	
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights					
25. General Labeling	-		52. Humane Handling		0
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moi	isture)		53. Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing		•	54. Ante Mortem Inspection		0
27. Written Procedures		0	55. Post Mortem Inspection		0
28. Sample Collection/Analysis		Ö	· · · · · · · · · · · · · · · · · · ·		
29. Records		0	Part G - Other Regu	latory Oversight Requirements	
Salmonella Performance Standards - Basic Requir	rements		56. European Community Di	rectives	0
30. Corrective Actions		0 .	57. Monthly Review		
31. Reassessment		0	58.		ļ
32. Written Assurance		0	59.		

- April 22, 2004: Est. TIF-86, Sana Internacional, San Luis Rio Colorado, Sonora, Mexico
- 7/51 The SSOP did not fully describe and did not specify the frequency with which each cleaning procedure is to be conducted. [Regulatory references: 9CFR §416.11-12 and 416.17]
- 15/51 Returned product was not included in the flow chart or considered in the hazard analysis. [9CFR §417.2 and 417.8]

61. NAME OF AUDITOR

Dr. Don Carlson

62. AUDITOR SIGNATURE AND DATE

Dr. Don Carlson /s/ April 22, 2004

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	AIE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
Union Sanitaria De Productos Alimenticios,	04/21/2	004	TIF 95	Mexico		
S.A. De C.V.	5. NAME O	F AUDITOR(S)		6. TYPE OF AUDIT		
Tijuana, B.C, Mexico	Dr. Do	n Carls	on	X ON-SITE AUDIT DOCUME	ENT AUDIT	
Place an X in the Audit Results block to inc	dicate nor	compl	iance with requirem	ents. Use O if not applicable	.	
Part A - Sanitation Standard Operating Procedures (SSOP)	Audit	1	ert D - Continued	Audit Results	
Basic Requirements 7. Written SSOP		Results		onomic Sampling		
Records documenting implementation.	· · · · · · · · · · · · · · · · · · ·	X	33. Scheduled Sample		0	
Signed and dated SSOP, by on-site or overall authority.			34. Species Testing		0	
Sanitation Standard Operating Procedures (SSOP)			35. Residue		10	
Ongoing Requirements			Part E -	Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation	ntation.		36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import			
 Corrective action when the SSOPs have failed to prevent disproduct contamination or adulteration. 	rect '		38. Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	ction/Maintenance	x	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light			
14. Developed and implemented a written HACCP plan .			41. Ventilation	41. Ventilation		
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac 	≠ions.	Х	42. Plumbing and Sewage			
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply		-	
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavato			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations			
18. Monitoring of HACCP plan.					+	
19. Verification and validation of HACCP plan.			47. Employee Hygiene			
20. Corrective action written in HACCP plan.			48. Condemned Product Co	ontrol		
21. Reassessed adequacy of the HACCP plan.			Part F - II	nspection Requirements		
Records documenting: the written HACCP plan, monitoring control control points, dates and times of specific event occur.	of the urrences.		49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	age		
23. Labeling - Product Standards			51. Enforcement		37	
24. Labeling - Net Weights					<u> </u>	
25. General Labeling			52. Humane Handling		0	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moi	isture)		53. Animal Identification		0	
Part D - Sampling Generic <i>E. coli</i> Te st ing			54. Ante Mortem Inspection		0	
27. Written Procedures		0	55. Post Mortem Inspection	1	0	
28. Sample Collection/Analysis		0	CO. 1 CO. INC. TO THE POST OF			
29. Records		0	Part G - Other Regu	llatory Oversight Requirements		
Salmonella Performance Standards - Basic Requi	rements		56. European Community Di	rectives	0	
30. Corrective Actions		0	57. Monthly Review			
31. Reassessment		0	58.			
32. Written Assurance		0	59.			
						

- April 21, 2004: Est. TIF 95, Union Sanitaria De Productos Alimenticios, Tijuana, BajaCalifornia, Mexico Operations: Pork Slaughter
- 7/51 The SSOP did not describe a procedure for the reconditioning of product dropped onto the floor. [9 CFR 416.11-12 and 416.17]
- Ongoing verification procedures were performed, but were not described in the HACCP plan. [9 CFR 417.2 (c)(7) and 417.8]

 Calibration of thermometers was not described in the HACCP plan and was not performed. [9 CFR 417.2 (c)(7) and 417.8]
- All Styrofoam panels located on the ceiling of the boxed product freezer were loose, broken or missing. [9 CFR 416.2 (b)]
- The ceiling and walls of a storage trailer also used to make-up boxes contained many large holes which exposed packaging material to insulation. [9 CFR 416.3 and 416.17]
- Condensation was dripping from a refrigeration unit over a product traffic area in the carcass cooler. Appropriate corrective actions were initiated by the establishment and official (SENASICA) MVZ inspectors.
 [9 CFR 416.2 (d) and 416.17]

Condensation was identified on carcass rails at the entrance into the de-boning room and carcass rails located next to the band saw. Appropriate corrective actions were initiated by the establishment and official (SENASICA) MVZ inspectors. [9 CFR 416.2 (d) and 416.17]

1. ESTABLISHMENT NAME AND LOCATION		2. AUDIT D	ATE	3. ESTABLISHMENT NO.		4. NAME OF COUNTRY	
Sigma Alimentos Noreste, S.A. de C.V. Monterrey, Nuevo Leon Apr, 200 5. NAME OF		pr, 2004 TIF-100		Mexico			
		5. NAME O	FAUDITO	R(S)		6. TYPE OF AUDIT	
		Dr Ga	ry D. B	olstad	1	X ON-SITE AUDIT	DOCUMENT AUDIT
						CIT-SITE AUDIT	
Place an X in the Audit Results b			compi	iiance			эрпсаріе.
Part A - Sanitation Standard Operating I Basic Requirement		(SOP)	Audit Results			ert D - Continued onomic Sampling	Audit Results
7. Written SSOP				33. 5	Scheduled Sample		
Records documenting implementation.				34 0	Species Testing		
9. Signed and dated SSOP, by on-site or overall	authority			 	Residue		0
Sanitation Standard Operating Proced	· ·			33. 1		Oth D	
Ongoing Requirements				<u> </u>	Paπ E -	Other Requirements	
10. Implementation of SSOP's, including monito	ring of implemen	tation.		36. E	Export		
11. Maintenance and evaluation of the effectiver	ness of SSOP's.			37. h	mport		
 Corrective action when the SSOPs have fail product contamination or adulteration. 	ed to prevent dir	ect .		38. E	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 a	above.			39. E	Establishment Construc	ction/Maintenance	
Part B - Hazard Analysis and Critica				40. L	ight		
Point (HACCP) Systems - Basic Req 14. Developed and implemented a written HACC				41. \	/entilation		
15. Contents of the HACCP list the food safety h	nazards,	ions.		42. F	Plumbing and Sewage		
16. Records documenting implementation and m HACCP plan.	nonitoring of the				Vater Supply		
17. The HACCP plan is signed and dated by the	responsible			44.	Pressing Rooms/Lavato	ories	
establishment individual. Hazard Analysis and Critical Contr	ol Point			45. E	Equipment and Utensils	3 '	
(HACCP) Systems - Ongoing Requi				46. 8	Sanitary Operations		
18. Monitoring of HACCP plan.				47. E	Employee Hygiene		
19. Verification and validation of HACCP plan.				48. 0	Condemned Product Co	ontrol	
20. Corrective action written in HACCP plan.					D-45 I		
21. Reassessed adequacy of the HACCP plan.				ļ	Pan F-II	nspection Requirements	
Records documenting: the written HACCP pl critical control points, dates and times of spe	ecific event occur			49. 0	Sovernment Staffing		
Part C - Economic / Wholeson	neness			50. C	ally Inspection Covera	age	
23. Labeling - Product Standards				51. E	Inforcement		X
24. Labeling - Net Weights				52 H	lumane Handling		
25. General Labeling				-			
26. Fin. Prod. Standards/Boneless (Defects/AQL	_/Park Skins/Moi:	sture)	***************************************	53. A	nimal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing	J .			54. A	inte Mortem Inspection	1	
27. Written Procedures				55. P	ost Mortern Inspection		
28. Sample Collection/Analysis				 			
29. Records				P	art G - Other Regu	latory Oversight Require	ments
Salmonella Performance Standards -	Basic Requir	ements		56. E	uropean Community Di	rectives	0
30. Corrective Actions			Report of the second	57. N	1anthly Review		X
31. Reassessment				58.			
32. Written Assurance				59.			

April 22, 2004: TIF-100, Sigma Alimentos Noreste, S.A. de C.V., Monterrey, Nuevo Leon, Mexico

51/57 There were no written reports for the previous three supervisory reviews (January, February, and March 2004), although the SAGARPA personnel (both the official SAGARPA Inspector-In-Charge of the establishment and the current State Supervisor) gave assurances that the responsible (previous) State Supervisor had made supervisory visits to the establishment during those months (U.S.-eligible production had been performed during January, February, and March 2004). The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct and his monthly supervisory reviews consistently. [Regulatory reference: 9CFR §327.2 (a)(2)(iv)(B)]

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO. 4. NAME OF COUNTRY			
Ganaderia Integral Vizus SA de CV	04 - 28 - 0	04	TIF-111	TIF-111 Mexico		
Carretera Culiacan-Vitaroto km 14.5	5. NAME OF AUDITO		R(S) 6. TYPE OF AUDIT			
Culiacan, Sinoloa						
Mexico	Dr. Ot	o Urban		X ON-SITE AUDIT DOCUME	NT AUDIT	
Place an X in the Audit Results block to inc	dicate nor	compl	iance with require	ments. Use O if not applicable		
Part A - Sanitation Standard Operating Procedures (SSOP)	Audit Results		Part D - Continued Economic Sampling	Audit Results	
7. Written SSOP			33. Scheduled Sample			
Records documenting implementation.			34. Species Testing			
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue			
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part	E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation	ntation.		36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's.		X	37. Import			
 Corrective action when the SSOPs have fated to prevent dis product contamination or adulteration. 	rect		38. Establishment Groun	nds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Const	truction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light			
14. Developed and implemented a written HACCP plan .			41. Ventilation			
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac	tions.		42. Plumbing and Sewag	ge		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply			
The HACCP plan is signed and dated by the responsible establishment individual.			 Dressing Rooms/Lav Equipment and Uten 			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations	0110	X	
18. Monitoring of HACCP plan.						
19. Verification and validation of HACCP plan.			47. Employee Hygiene		X	
'			48. Condemned Product	Control		
20. Corrective action written in HACCP plan.			Part F - Inspection Requirements			
21. Reassessed adequacy of the HACCP plan.			raitir	- mspection requirements		
 Records documenting: the written HACCP plan, monitoring o critical control points, dates and times of specific event occur 			49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Cov	erage		
23. Labeling - Product Standards			51. Enforcement		X	
24. Labeling - Net Weights			52. Humane Handling			
25. General Labeling			oz. Hamano Hamanig			
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moi	sture)		53. Animal identification			
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspect	ion		
27. Written Procedures			55. Post Mortem Inspect	ion		
28. Sample Collection/Analysis			D-4 C O4 D-	- Lt - O Lt Donnimmente		
29. Records		İ	Part G - Other Re	gulatory Oversight Requirements		
Salmonella Performance Standards - Basic Requir	ements		56. European Community	Directives	0	
30. Corrective Actions			57. Monthly Review			
31. Reassessment			58.			
32. Written Assurance	Ì		59.			

April 28, 2004: Est. TIF-111, Ganaderia Integral Vizus SA de CV, Culiacan, Sinaloa, Mexico

- 11 During pre-operational sanitation inspection, pieces of fat, meat, and small, unidentifiable particles were observed on one of the boning tables and in the viscera-washing area. Additionally, the hoof scalder had not been adequately cleaned. Immediate corrective actions were taken by the establishment management. [Regulatory reference: 9 CFR §416.14]
- 45/46/51 Plastic containers used for edible and inedible materials in the slaughter and boning areas of the establishment were not adequately identified as such. Also, plastic containers for edible product use were washed on the floor in the slaughter room and several plastic containers in the offal cooler were not properly washed. The SAGARPA officials ordered immediate corrective actions. [9CFR §416.3 (c) and 416.4 (a)]
- 46 The operator performing bleeding of the carcasses was not sanitizing his knife after the opening skin cut. This deficiency was immediately corrected by the establishment management. [9 CFR 416.14 (a)]

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

LEVER 1 200 09/27/04

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
Trosi de Carnes, SA de CV	Apr 21, 2004		TIF-114	TIF-114 Mexico		
Apodaca (Monterrey), Nuevo Leon	5. NAME OF	AUDITO	R(S)	6. TYPE OF AUDIT		
	Dr Go	ry D. B	alstad	X ON SITE AUDIT DOCUME		
				DOCOME		
Place an X in the Audit Results block to ind		compl				
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SSOP)	Audit Results		nt D - Continued conomic Sampling	Audit Results	
7. Written SSOP		710000	33. Scheduled Sample	onomic Sampling		
Records documenting implementation.			· · · · · · · · · · · · · · · · · · ·		+	
Signed and dated SSOP, by on-site or overall authority.			34. Species Testing		0	
Sanitation Standard Operating Procedures (SSOP)			35. Residue	a. a	()	
Ongoing Requirements			Part E -	Other Requirements		
10. Implementation of SSOP's, including monitoring of implemen	tation.		36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import			
 Corrective action when the SSOPs have falled to prevent dir product contamination or adulteration. 	ect		38. Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		-	
14. Developed and implemented a written HACCP plan.			41. Ventifation			
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ad 	tions.		42. Plumbing and Sewage			
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply		-	
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavato		+	
Hazard Analysis and Critical Control Point			45. Equipment and Utensils			
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations			
18. Monitoring of HACCP plan.			47. Employee Hygiene			
19. Verification and validation of HACCP plan.			48. Condemned Product Co	ontrol	+	
20. Corrective action written in HACCP plan.						
21. Reassessed adequacy of the HACCP plan.			Part F - Ir	rspection Requirements	9	
Records documenting: the written HACCP plan, monitoring o critical control points, dates and times of specific event occur	fthe rrences.		49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	ige		
23. Labeling - Product Standards			51. Enforcement		v	
24. Labeling - Net Weights					X	
25. General Labeling			52. Humane Handling		О	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moi	sture)		53. Animal Identification		0	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection		О	
27. Written Procedures		О	55. Post Mortem Inspection	100	0	
28. Sample Collection/Analysis	i.	0				
29. Records		0	Part G - Other Regu	llatory Oversight Requirements		
Salmonella Performance Standards - Basic Requir	ements		56. European Community D	rectives	О	
30. Corrective Actions		О	57. Monthly Review		X	
31. Reassessment		0	58.			
32. Written Assurance		0	59.			

April 21, 2004: Est. TIF-114, Trosi de Carnes, SA de CV, Apodaca (Monterrey), Nuevo Leon, Mexico

51/57 There were no written reports for the previous two supervisory reviews (February and March 2004), although the SAGARPA personnel (both the official SAGARPA Inspector-In-Charge of the establishment and the current State Supervisor) gave assurances that the responsible (previous) State Supervisor had made supervisory visits to the establishment during those months (U.S.-eligible production had been performed during February and March 2004). The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct and his monthly supervisory reviews consistently. [Regulatory reference: 9CFR §327.2 (a)(2)(iv)(B)]

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DAT	E	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
Cortes y Procesos de Carne de Sonora, SA	04 - 26 - 04		118	Mexico		
de CV; Calle de los Tarahumanos # 8,	5. NAME OF AUDITO		R(S)	6. TYPE OF AUDIT		
Parque Industrial C.P. 83299	B 0. III					
Hermosillo, Sonora	Dr. Oto			X ON-SITE AUDIT DOCUME		
Place an X in the Audit Results block to inc	dicate nonc	ompli	ance with requirem	ents. Use O if not applicable.		
Part A - Sanitation Standard Operating Procedures (Audit		rt D - Continued	Audit Results	
Basic Requirements		Results		onomic Sampling	Results	
7. Written SSOP			33. Scheduled Sample			
8. Records documenting implementation.			34. Species Testing		0	
Signed and dated SSOP, by on-site or overall authority.			35. Residue		10	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E -	Other Requirements		
10. Implementation of SSOP's, including monitoring of implemen	ntation.		36. Export		- -	
11. Maintenance and evaluation of the effectiveness of SSOP's.		Х	37. Import			
Corrective action when the SSOPs have falled to prevent di product contamination or adulteration.	rect	X	38. Establishment Grounds	and Pest Control	Х	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	ction/Maintenance	Х	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light			
14. Developed and implemented a written HACCP plan .			41. Ventilation			
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac	ctions.		42. Plumbing and Sewage			
 Records documenting implementation and monitoring of the HACCP plan. 	,		43. Water Supply			
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavato		X	
Hazard Analysis and Critical Control Point			45. Equipment and Utensils	· ·	X	
(HACCP) Systems - Ongoing Requirements 18. Monitoring of HACCP plan.			46. Sanitary Operations			
			47. Employee Hygiene		X	
19. Verification and validation of HACCP plan.		X	48. Condemned Product Co	ontrol		
20. Corrective action written in HACCP plan.			D-45 L			
21. Reassessed adequacy of the HACCP plan.			Pan F-II	nspection Requirements		
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ 			49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	age		
23. Labeling - Product Standards		0	51. Enforcement		Х	
24. Labeling - Net Weights		0	50 11		+	
25. General Labeling		0	52. Humane Handling		10	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	oisture)	0	53. Animal Identification		0	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection	1	0	
27. Written Procedures		0	55. Post Mortem Inspection	1	0	
28. Sample Collection/Analysis		0				
29. Records		\cap	Part G - Other Regu	ulatory Oversight Requirements		
Salmonella Performance Standards - Basic Requ	irements		56. European Community D	Prectives	0	
30. Corrective Actions		n	57. Manthly Review			
31. Reassessment		0	58.			
32. Writen Assurance	<u></u>	0	59.			

April 26, 2004. Est. 118, Calle de los Tarahumanos # 8, Parque Idustrial, Hermosillo, Sonora Operations: Processing

- 11/12/ Paper combo bin was penetrated through the protective plastic and product was found contaminated by the forklift 51 in the product receiving room and cooler for the fresh meat. No corrective action was performed by the establishment officials. [9CFR 416.14. and 416.15 (a) (b)]
- 19/51 HACCP verification of monitoring activities was not written and performed. This deficiency was scheduled for correction by the establishment management. [9 CFR 417.4 (a) (2) (ii)]
- Rodent control records did not give clear indication whether the poison was consumed by rodents or ants. This deficiency was scheduled for correction by the establishment management. Additionally, several flies were observed in the storage room and in the vicinity near the de-boning area. No immediate corrective action was taken by the establishment. [9 CFR 416.2 (a)]
- 39/51 Several rooms and doors in the establishment were not in good repair (i.e., room connecting processing area #2 with special product area). Wholes under doors were observed in the hall connecting coolers and freezers and in the product receiving room. This deficiency was noted by the inspection service. [9 CFR 416.2 (b)]
- 45/51 Broken plastic containers used for edible product were observed throughout this establishment. Partial corrective action was performed, i.e., several broken containers were removed. [9 CFR 416.3 (a)]
- 45/51 Same color and type of plastic containers were being used for both edible and inedible product in several areas of establishment (i.e., processing room #2, special product room and connecting hall). No immediate correction was performed by the establishment. Storage of equipment in these plastic containers was observed in the mechanical room. [9 CFR 416.3 (c)]
- Non-dripping condensation was observed over exposed product in the de-boning room, and dripping and non-dripping condensation was observed over exposed product in the processing room # 2. Product was removed from the both areas. Condensation was observed dripping on a conveyor belt used for transporting product. No product was on the belt at this time. No immediate corrective action was taken by the establishment. [9 CFR 416.4 (a) (b)]
- 46/51 Unidentified product was observed in the fresh product cooler. Blood and water on boxes, and broken boxes were observed in the in the same area. No immediate corrective action was performed. Overhead build up ice over boxes and on boxes, broken boxes by forklift compromising the product, and boxes on the floor were observed in the freezer. No immediate corrective action was taken by the establishment. [9 CFR 416.4 (d)]
- Dripping water from overhead structures pipes was observed to expose employee protective clothing in the connecting hall area. No corrective action was scheduled. [9 CFR 416.5 (a)]
- * This establishment was delisted by SENASICA.

D. M. Samuel for

1. ESTABLISHMENT NAME AND LOCATION 2. AUDIT DATE		E	3. E	STABLISHMENT NO.	4. NAME OF COUNTRY		
Sukarne Produccion, S.A. De C.V.	04/23/2004		TIF 120 Mexico				
Mexicali, B.C., Mexico	5. NAME OF AUDITO		DR(S) 6. TYPE OF AUDIT				
Dr. Don		Carls	son X on-site audit Do			DOCUMEN	T AUDIT
Place an X in the Audit Results block to ind		ompl	iand			oplicable.	
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	,	Audit Results		Part D - Continued			Audit Results
7. Written SSOP			33	Economic Sampling 33. Scheduled Sample			
8. Records documenting implementation.			}	Species Testing			0
Signed and dated SSOP, by on-site or overall authority,				Residue			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements					Other Requirements		
10. Implementation of SSOP's, including monitoring of implemen	tation.	Х	36.	Export			
11. Maintenance and evaluation of the effectiveness of SSOP's.			37.	Import			
 Corrective action when the SSOPs have falled to prevent dir product contamination or adulteration. 	ect	Х	38.	Establishment Grounds	and Pest Control		
13. Daily records document item 10, 11 and 12 above.		X	39.	Establishment Construc	tion/Maintenance		X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		_		Light			
14. Developed and implemented a written HACCP plan .			41.	Ventilation			X
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective act	ions.	Х	42.	Plumbing and Sewage			
 Records documenting implementation and monitoring of the HACCP plan. 				Water Supply			X
The HACCP plan is signed and dated by the responsible establishment individual.				Dressing Rooms/Lavato Equipment and Utensils	nes		X
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations			
18. Monitoring of HACCP plan.			47.	Employee Hygiene			
19. Verification and validation of HACCP plan.			48. Condemned Product Control				
20. Corrective action written in HACCP plan.				D-45 I	Des instante		
21. Reassessed adequacy of the HACCP plan.				Part F - In	spection Requirements		
 Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur 	f the mences.		49.	Government Staffing			
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	ge		
23. Labeling - Product Standards			51.	Enforcement		,	x
24. Labeling - Net Weights			52.	Humane Handling			
General Labeling Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mois	etura)			Animal Identification			-
Part D - Sampling	sture)			Animal Identification Ante Mortem Inspection			
Generic E. coli Testing			34.	Alite Wortell Hispection			<u> </u>
Written Procedures Sample Collection/Analysis			55.	Post Mortem Inspection			Х
				Part G - Other Regu	latory Oversight Require	ments	
29. Records							<u> </u>
Salmonella Performance Standards - Basic Requir	ements		56.	European Community Di	rectives		0
30. Corrective Actions			57.	Monthly Review			
31. Reassessment			58.				
32. Written Assurance			59.				<u> </u>

April 23, 2004: Est. TIF-120, Sukarne Produccion, Mexicali, BajaCalifornia, Mexico

- 11/51 1. Two green plastic product combos ready for use for the day's production of edible product contained fat particles, black unidentified particles and discolored water from the previous day's production. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors.

 [Regulatory references: 9CFR §416.13 and 416.17]
 - 2. The cutting blades of the dehorner were pitted and rusty. The dehorner was ready for use for the day's production of food products. Appropriate corrective actions were not initiated by the establishment or by official (SAGARPA) MVZ inspectors. [9CFR §416.13, 416.15 and 416.17]
 - 3. The brisket saw blade, ready for use for the production of food products was identified with product residue and protein buildup from the previous day's production. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.13 and 416.17]
 - 4. Four racks used for the transportation of heads and livers were coated with product residue from the previous day's production. The hooks used to secure product on each rack were surrounded by a one inch in diameter zone of accumulated product residue. The racks contained many 3/8 inch holes in the pipe structure which prevented sufficient cleaning. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZninspectors. [9CFR §416.13 and 416.17]
 - 5. Water was dripping off carcass rails onto beef carcasses at the final carcass wash. Corrective actions were not initiated by the establishment or by official (SAGARPA) MVZ inspectors. [9CFR 416.13, 416.15, and 416.17]
 - 6. Peracetic acid was dripping off carcass rails onto beef carcasses at the peracetic acid application area. Corrective actions were not initiated by the establishment or by official (SAGARPA) MVZ inspectors. [9CFR §416.13, 416.15, and 416.17]
 - NOTE: Failure to implement SSOP adequately is a repeat finding from the previous FSIS audit in May-June 2003.
- Preventive measures for corrective actions were not adequately described in the daily records documenting preoperational and operational sanitation noncompliances. [9CFR §416.16 (a) and 416.17]
- 15/51 1. Ongoing verification procedures for calibration of thermometers were performed, but were not described in the HACCP plan. [9CFR §417.2 (c)(7) and 417.8]
 - 2. Monitoring activities were performed, but the location of monitoring was not described in the HACCP plan. [9CFR §417.2 (c)(4) and 417.8]
- 1. Areas of loose paint and rust were identified throughout the overhead structures and walls of the establishment.

 NOTE: Inadequate maintenance of over-product structures is a repeat finding from the May audit of 2003.

 [9CFR §416.2 and 416.17]
 - 2. Floor/wall junctions in the boxed product cooler were not sealed properly allowing water to seep under the wall from an adjoining room. [9CFR §416.2 and 416.17]
 - 3. The ends of hollow tubing used for construction of hand rails, product equipment, product stands, overhead equipment supports, and product tables were not sealed to prevent insanitary conditions. [9CFR §416.2 and 416.17]
- Condensation was identified over carcasses in carcass cooler numbers one and five. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.2 (d) and 416.17]
- The majority of 180 °F water equipment sanitizers were identified with submerged water lines and were not equipped with backflow-prevention devices. [9CFR §416.2 and 416.17]
- 1. Cracks were identified in the bottoms of green combos used for the storage of edible product. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.3 (a) and 416.17]
 - 2. Two yellow plastic tubs used to transport edible product were cracked and broken. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.3 (a) and 416.17]
- The SAGARPA officials were not enforcing all FSIS regulatory requirements. This was a repeat finding from the FSIS audit in May 2003.
- An official (SAGARPA) MVZ inspector was not performing the required postmortem palpations at the carcass rail inspection station. Corrective actions were not initiated by official (SAGARPA) MVZ inspectors. [9CFR §310.1 (a)]

Note: Est. TIF 120 was delisted during the May 15, 2003 audit and is not currently on the list of certified establishments eligible to export to the United States.

		lar
61. NAME OF AUDITO	R Dr. Don Carlson	62. AUDITOR SIGNATURE AND DATE Dr. Don Carlson /s/ April 23, 2004

7.	ESTABLISHMENT NAME AND LOCATION	2. AUDIT U	AIE (3. ⊑	STABLISHMENT NO.	4. NAME OF COUNTRY		
	Frigorifico Agropecuario Sonorense S. de R.	04 - 27 - 0	04	1	48	Mexico		
	L. de C. U	5. NAME OF	AUDITO	R(S)		6. TYPE OF AUDIT		
	Hermosillo, Sonora, Mexico	Dr Ot	o Urban	X ON-SITE AUDIT			NT AUDIT	
	ace an X in the Audit Results block to ind				<u> </u>			
	t A - Sanitation Standard Operating Procedures (·	iano	·	rt D - Continued	Audit	
, ai	Basic Requirements	3001 /	Audit Results		Economic Sampling			
7.	Written SSOP		İ	33.	Scheduled Sample			
8.	Records documenting implementation.			34.	Species Testing			
9. Signed and dated SSOP, by on-site or overall authority.			35.	Residue		0		
S	anitation Standard Operating Procedures (SSOP)				Part E -	Other Requirements		
10	Ongoing Requirements Implementation of SSOP's, including monitoring of implement	ntation		36	Export			
	Maintenance and evaluation of the effectiveness of SSOP's.	TELLOTT.		 	Import			
	Corrective action when the SSOPs have failed to prevent dir product contamination or adulteration.	ect		├	Establishment Grounds	and Pest Control		
13.	Daily records document item 10, 11 and 12 above.	· · · · · · · · · · · · · · · · · · ·		39.	Establishment Construc	tion/Maintenance		
	Part B - Hazard Analysis and Critical Control			40.	Light			
	Point (HACCP) Systems - Basic Requirements			41.	Ventilation			
~	Developed and implemented a written HACCP plan . Contents of the HACCP list the food safety hazards,			42.	Plumbing and Sewage	All and a second a		
	critical control points, critical limits, procedures, corrective ad Records documenting implementation and monitoring of the	tions.		┢	Water Supply			
	HACCP plan.			44.	Dressing Rooms/Lavato	nies		
17.	The HACCP plan is signed and dated by the responsible establishment individual.			<u> </u>	Equipment and Utensils			
	Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations			
18.	Monitoring of HACCP plan.			47.	Employee Hygiene			
19.	Verification and validation of HACCP plan.			48.	48. Condemned Product Control			
	Corrective action written in HACCP plan.			-	Part E . Ir	nspection Requirements		
·	Reassessed adequacy of the HACCP plan.				rait F•II	ispection requirements		
22.	Records documenting: the written HACCP plan, monitoring o critical control points, dates and times of specific event occu	f the mences.		49.	Government Staffing			
	Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	ge		
	Labeling - Product Standards			51.	Enforcement			
	Labeling - Net Weights			52.	Humane Handling		0	
	General Labeling Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moi	inturo)		-	A - 1 1			
20.		Sture)		53.	Animal Identification		0	
	Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection		0	
27.	Written Procedures		0	55.	Post Mortem Inspection		0	
28.	Sample Collection/Analysis		C		Dayl C. Other Bear	later Comight Boguimments		
29.	Records		n		Part G - Other Regu	llatory Oversight Requirements		
S	almonella Performance Standards - Basic Requi	rements		56,	European Community Di	rectives	0	
30.	Corrective Actions		Λ	57.	Manthly Review			
31.	Reassessment	ĺ	0	58.			<u> </u>	
32.	Written Assurance		О	59.				

April 27, 2004: Est. TIF-148, Frigorifico Agropecuario Sonorense S. de R. L. de C. U, Hermosillo, Sonora, Mexico

No comments were necessary.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE OF 127/04

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Delimex de Mexico, S.A. de C.V.	Apr 28, 2	2004	TIF-150	Mexico	
San Nicolás de los Garza, Nuevo León	5. NAME OF	AUDITO	R(S)	6. TYPE OF AUDIT	
	Dr Ga	ry D. B	oletad	X ON SITE AUDIT DOCUMEN	.=
	L			ON-SITE AUDIT DOCUMEN	
Place an X in the Audit Results block to ind		compl	· ·		
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	SSOP)	Audit Results		rt D - Continued onomic Sampling	Audit Results
7. Written SSOP			33. Scheduled Sample	3.10.11.0 Carripting	
Records documenting implementation.			34. Species Testing		0
9. Signed and dated SSOP, by on-site or overall authority.			35, Residue		0
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implemen	ntation.		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		0
 Corrective action when the SSOPs have faled to prevent dir product contamination or adulteration. 	rect		38. Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance	1
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		
Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac	tions.		42. Plumbing and Sewage		
 Records documenting implementation and monitoring of the HACCP plan. 			43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual,			44. Dressing Rooms/Lavato		-
Hazard Analysis and Critical Control Point					+
(HACCP) Systems - Ongoing Requirements 18. Monitoring of HACCP plan.			46. Sanitary Operations		-
			47. Employee Hygiene		
19. Verification and validation of HACCP plan.		X	48. Condemned Product Co	ontrol	
20. Corrective action written in HACCP plan.			Dadr I	ti Danuisonto	
21. Reassessed adequacy of the HACCP plan.			ran r- n	nspection Requirements	
 Records documenting: the written HACCP plan, monitoring o critical control points, dates and times of specific event occur. 			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	age	
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			52. Humane Handling		0
 General Labeling Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moi 	ietura)		52 Asimal Identification		0
	isture)		53. Animal Identification		
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection		0
27. Written Procedures		0	55. Post Mortem Inspection		0
28. Sample Collection/Analysis		0	Dart C. Other Darry	John Cominht Dequimments	-
29. Records		0	rait G - Other Regu	llatory Oversight Requirements	
Salmonella Performance Standards - Basic Requir	rements		56. European Community Di	rectives	0
30. Corrective Actions		0	57. Monthly Review		Х
31. Reassessment		0	58.		
32. Written Assurance	İ	0	59.		

April 28, 2004: Est. TIF-150, Delimex de Mexico, S.A. de C.V., San Nicolás de los Garza, Nuevo León, Mexico

- 19 Verification procedures were being conducted and documented, but the written description did not include direct observation of the monitoring procedure. The SAGARPA officials ordered immediate correction. [Regulatory reference: 9CFR §417.4 (a)(2)]
- 51/57 There were no supervisory reviews of this establishment in December 2003, January 2004, or March, 2004. There was U.S.-eligible production during each of these months. The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct and his monthly supervisory reviews consistently. [9CFR §327.2 (a)(2)(iv)(B)]

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

89/27/04

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY		
American Beef, S.A. De C.V.	04/28/2	004	TIF 154	F 154 Mexico		
Chihuahua, Chih., Mexico	5. NAME O	F AUDITO	R(S)	6. TYPE OF AUDIT		
	Dr Do	on Carls	On	X ON-SITE AUDIT DOCUMEN	IT ALIGHT	
Di vera Via de Avia De de la circa						
Place an X in the Audit Results block to inc Part A - Sanitation Standard Operating Procedures (·	•	rents. Use O il Hot applicable.		
Basic Requirements	33UP)	Audit Results		onomic Sampling	Audit Results	
7. Written SSOP			33. Scheduled Sample		0	
Records documenting implementation.			34. Species Testing		0	
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		0	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E -	-Other Requirements		
10. Implementation of SSOP's, including monitoring of implement	ntation.	X	36. Export			
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import			
 Corrective action when the SSOPs have falled to prevent di product contamination or adulteration. 	rect		38. Establishment Grounds	and Pest Control	ļ	
13. Daily records document item 10, 11 and 12 above.		X	39, Establishment Construc	ction/Maintenance	· .	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		-	
14. Developed and implemented a written HACCP plan .			41. Ventilation			
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective ac 	tions.	Х	42. Plumbing and Sewage			
 Records documenting implementation and monitoring of the HACCP plan. 	!		43. Water Supply 44. Dressing Rooms/Lavato	nries		
 The HACCP plan is signed and dated by the responsible establishment individual. 		-	45. Equipment and Utensils			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations			
18. Monitoring of HACCP plan.					-	
19. Verification and validation of HACCP plan.			47. Employee Hygiene			
20. Corrective action written in HACCP plan,			48. Condemned Product Co	ontrol	<u> </u>	
21. Reassessed adequacy of the HACCP plan.			Part F - I	nspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of critical control points, dates and times of specific event occur.	of the		49. Government Staffing			
Part C - Economic / Wholesomeness			50. Daily Inspection Covers	age		
23. Labeling - Product Standards			51. Enforcement			
24. Labeling - Net Weights					X	
25. General Labeling			52. Humane Handling		0	
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Mo	isture)		53. Animal Identification		0	
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection	1	0	
27. Written Procedures		0	55. Post Mortem Inspection		0	
28. Sample Collection/Analysis		0				
29. Records		0	Part G - Other Regu	ulatory Oversight Requirements		
Salmonella Performance Standards - Basic Requi	rements		56. European Community D	rectives	0	
30. Corrective Actions		0	57. Monthly Review			
31. Reassessment		0	58.			
32. Written Assurance		0	59.			

April 28, 2004: Est. TIF-154, American Beef, Chihuahua, Chihuahua, Mexico

- 1. Establishment employees working in the raw-product reception area were observed handling boxed product and then handling raw unpackaged product without washing their hands. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [Regulatory reference: 9CFR §416.13]
 - 2. Establishment employees working in the raw-product reception area were observed placing boxed product onto a product contact table. Appropriate corrective actions were initiated by the establishment and official (SAGARPA) MVZ inspectors. [9CFR §416.13]
- Preventive measures for corrective actions were not adequately described in the daily records for each deficiency recorded in pre-operational and operational sanitation records. [9CFR §416.16 (a) and 416.17]
- 15/51) CCP1 (at receiving) included critical limits for multiple hazards (*E. coli* O157:H7, *Salmonella*, *Listeria*, Bovine Spongiform Encephalitis (BSE), and temperature). Furthermore, the hazards identified, with the exception of temperature, do not meet the definition of a critical control point that can be controlled in the product-receiving area. [9CFR §417.2 and 417.8]

62. AUDITOR SIGNATURE AND DATE

Dr. Don Carlson /s/ April 28, 2004

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	~12 (3. ESTABLISHMENT NO.	4. NAME OF COUNTRY			
Sigma Alimentos Centro S.A. de C.V.	04 - 30 - ()4	158	Mexico			
Planta Atitalaquia	5. NAME OF	AUDITO	R(S)	6. TYPE OF AUDIT			
Atitalaquia, Hidalgo	D. 0	T T.A.					
Mexico		o Urban					
Place an X in the Audit Results block to in		compl					
Part A - Sanitation Standard Operating Procedures	(SSOP)	Audit		rt D - Continued onomic Sampling	Audit Results		
Basic Requirements		Results		Kesuis			
7. Written SSOP			33. Scheduled Sample				
8. Records documenting implementation.			34. Species Testing				
9. Signed and dated SSOP, by on-site or overall authority.		ļ [35. Residue				
Sanitation Standard Operating Procedures (SSOF	P)		Part E -	Other Requirements			
Ongoing Requirements 10. Implementation of SSOP's, including monitoring of implementation of SSOP's and imple	entation		36. Export				
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import		+		
12. Corrective action when the SSOPs have falled to prevent of							
product contamination or adulteration.			38. Establishment Grounds	and Pest Control	X		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construc	tion/Maintenance			
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light				
14. Developed and implemented a written HACCP plan .		L	41. Ventilation				
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	actions		42. Plumbing and Sewage				
16. Records documenting implementation and monitoring of the			43. Water Supply				
HACCP plan. 17. The HACCP plan is signed and dated by the responsible			44. Dressing Rooms/Lavato	pries			
establishment individual. Hazard Analysis and Critical Control Point			45. Equipment and Utensils		X		
(HACCP) Systems - Ongoing Requirements			46. Sanitary Operations				
18. Monitoring of HACCP plan.			47. Employee Hygiene				
19. Verification and validation of HACCP plan.			48. Condemned Product Co	ontrol			
Corrective action written in HACCP plan. Reassessed adequacy of the HACCP plan.			Part F - li	nspection Requirements			
				•			
 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event oc 	of the currences.		49. Government Staffing				
Part C - Economic / Wholesomeness			50. Daily Inspection Covera	age			
23. Labeling - Product Standards			51, Enforcement		X		
24. Labeling - Net Weights							
25. General Labeling			52. Humane Handling		0		
26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/M	loisture)		53. Animal Identification		0		
Part D - Sampling Generic <i>E. coli</i> Testing			54. Ante Mortem Inspection		0		
27. Written Procedures		0 .	55. Post Mortem Inspection		0		
28. Sample Collection/Analysis		0					
29. Records		0	Part G - Other Regu	llatory Oversight Requirements			
Salmonella Performance Standards - Basic Requ	uirements		56. European Community D	rectives	0		
30. Corrective Actions		0	57. Monthly Review				
31. Reassessment		0	58.				
32. Written Assurance		0	59.				
······································							

April 30, 200: Est. TIF-158, Sigma Alimentos Centro S.A. de C.V., Planta Atitalaquia, Atitalaquia, Hidalgo, Mexico

- 38/51 Holes were observed under doors in the product receiving room. This deficiency was corrected by an establishment employee. [Regulatory reference: 9CFR §416.2 (b)]
- 45/51 Identical plastic containers were being used for both edible and inedible product and were not differentiated by identification in any way. Corrective action was taken by the establishment management. [9CFR §416.3 (c)]
- 46/51 A container of a non-meat ingredient was not labeled. Immediate corrective action was performed by the establishment management. [9CFR §416.4 (c)]

62. AUDITOR SIGNATURE AND DATE

09/27/04

Carnes Seca De Res Cara Blanca, S.A. De CV. Ciudad Cuauhitemoc, Chihuahua Dr. Don Carls	1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE	3. E	STABLISHMENT NO.	HMENT NO. 4. NAME OF COUNTRY		
Dr. Don Carlson	Carne Seca De Res Cara Blanca,	04/28/2004	7	TIF 188	Mexico		
December December	T	5. NAME OF AUDI	TOR(S)	R(S) 6. TYPE OF AUDIT			
Place an X in the Audit Results block to indicate noncompliance with requirements. Use 0 if not applicable. Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements 7. Witten BSOP 8. Records Secumenting implementation. 9. Signed and dated SSOP, by on-site or overall authority. 9. Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements 10. Implementation of SSOPPs, including monotoning of implementation. 11. Maintenance and evaluation of the effectiveness of SSOP's. 12. Corrective action when the SSOP's have falled to prevent direct peases to constantiation or adulation and effectiveness of SSOP's. 13. Dely records document them 19, 11 and 12 above. Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 10. Dely records document them 19, 11 and 12 above. Part B - Hazard Analysis and Critical Control Point (HACCP) plans, critical information and monotoring of the NACCP plan. 10. Contents of the IACCP plans, recorded and substantial monotoring of the NACCP plans is signed and dated by the responsible establishment disdivisual. 14. Part of Analysis and Critical Control Point (HACCP) plans, critical information in the Control Point (HACCP) plans is signed and dated by the responsible establishment disdivisual. 15. Part of CCP plans is signed and dated by the responsible establishment disdivisual. 16. Every power than 10 and 10 above. 17. The HACCP plans is signed and dated by the responsible establishment disdivisual. 18. Part of Analysis and Critical Control Point (HACCP) plans, critical Control Point (HACCP) plans, critical Control Point (HACCP) plans and dated by the responsible establishment disdivisual. 18. Every power than 10 and 10 above. 19. Verification written in HACCP plans. 20. Contents of the MACCP plans. 21. Every power than 10 and 10 above. 22. Research documenting implementation and monotomy of the critical Control Point (HACCP) plans, critical Control Point (HACCP) plans, critical Control Point (HACCP) plans. 22. Research docume	Ciudad Cuauhtemoc, Chihuahua	Dr. Don Car	lson		X ON-SITE AUDIT DOCUMEN	T AUDIT	
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements Sacial Results Sacial Region Sanitation Standard Operating Procedures (SSOP) 33 Scheduled Sample O O Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements Value of South Part E - Other Requirements O O Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements Value of South Part E - Other Requirements Value of Va	Place an X in the Audit Results block to inc	licate noncom	plian	ce with requirem			
Basic Requirements Results Economic Sampling Results				•		Aurit	
8. Records documenting implementation. 9. Signed and dated SSOP by criste or overall authority. 9. Signed and dated SSOP by criste or overall authority. 33. Residue 9. Composing Requirements 10. Implementation of SSOP's, brouting monitoring of implementation. 11. Implementation of SSOP's, brouting monitoring of implementation. 12. Cometive action when the SSOP's have failed to prevent direct product coramination or additional Control Point (HACCP) share stated to prevent direct product coramination or additional Control Point (HACCP) systems - Basic Requirements 14. Developed and implementation and monitoring of the HACCP plan in the							
9 Signed and dated SSOP, by on-site or overall authority. Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements 10. Implementation of SSOPs, including monitoring of implementation. 11. Maintenance and evaluation of the effectiveness of SSOPs 12. Connective action when the SSOPs have falsed to prevent direct product contamination of sollutarition. 13. Daily second document limit of 11 and 12 above. 14. Developed and dimplemented award that PACOP plan. 15. Convents of the IACOP plat the food safety hazads, critical control point, critical limits, procedures, corrective actions. 16. Records adocumenting implementation and monitoring of the HACOP plan in the plate of the PACOP plan in standards. 17. The FACOP plan is signed and dated by the responsible established methods in the Pacop plan. 19. Verification and validation of HACOP plan. 20. Connective action written an HACOP plan. 21. Reseases datequacy of the HACOP plan. 22. Records documenting the written HACOP plan. 23. Labeling - Product Standards 24. Labeling - Product Standards 25. Centeral Labeling 26. Fin. Prod. Standards 27. Written Proceedures 28. Sampla Collection/Analysis 29. Records 20. Labeling - Product Standards 20. Connective action written and product plan in specific event occurrences. 29. Labeling - Product Standards 20. Labeling - Product Standards 20. Labeling - Product Standards 20. Connective Actions 20. Connective Actions 20. Sampla Collection/Analysis 20. Connective Actions 21. Written Proceedures 22. Labeling - Records 23. Labeling - Product Standards 24. Labeling - Records 25. Connective Actions 26. Fin. Prod. Standards (Defects/ADUPark Skins-Moisture) 27. Written Proceedures 28. Sampla Collection/Analysis 29. Records 20. Connective Actions 21. Research Community Directives 22. Connective Actions 23. Connective Actions 24. Data Part Scandards 25. Export 26. Exp	7. Written SSOP		33	Scheduled Sample		0	
Sanitation Standard Operating Procedures (SSOP) Ong on Requirements 10. Implementation of SSOP), sucting monitoring of implementation. 11. Maintenance and evaluation of the effectiveness of SSOPs. 12. Cometive action when the SSOP have false to prevent direct product contamination or adulteration. 13. Daily accords document them 10, 11 and 12 above. 14. Developed and implemented a written HACCP plan. 15. Cortensts of the IFACCP systems - Basic Requirements 16. Developed and implemented a written HACCP plan. 17. The HACCP plan is signed and diazed by the responsible establishment individual. 18. Mainting of HACCP plan is signed and diazed by the responsible establishment individual. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 20. Consective action written in HACCP plan. 21. Reassessed adequacy of the HACCP plan. 22. Records documenting the written HACCP plan. 23. Labeling - Frontict Standards 24. Labeling - Frontict Standards 25. Labeling - Frontict Standards 26. General Labeling 27. Written Procedures 28. Sample Collector/Analysis 29. Part C - Sampling 20. Generic E. coli Testing 20. Sample Collector/Analysis 20. Day Inspection 21. Written Procedures 22. Written Procedures 23. Corrective Actions 24. Labeling - Frontict Standards 25. General Labeling 26. Fin Prox Standards Bonsless (Defects/ACU/Pak Skins/Moisture) 27. Written Procedures 28. Sample Collector/Analysis 29. Records 30. Corrective Actions 31. Reassessment 32. Corrective Actions 33. Corrective Actions 34. Reassessment 35. Evaluation Control Politicity and Exception Coverage 36. Evaluation Community Deceives 37. Morthly Review 38. Establishment Construction/Meintenance 38. Esta	8. Records documenting implementation.		34	Species Testing		0	
Ongoing Requirements In Implementation of SSDPs, including monitoring of implementation. X 38. Export 17. Maintenance and evaluation of the effectiveness of SSDPs 18. Daily records document item 10, 11 and 12 above Part B - Hazard Analysis and Critical Control Point (HACCP) systems - Basic Requirements 19. Corrective action when the MACCP plan. 19. Corrective action when the MACCP plan in the MACCP plan in the MACCP plan in the MACCP plan is greater individual. 19. The HACCP plan is gained and dated by the responsible establishment individual. 19. Writeration and valuation of HACCP plan. 19. Writeration and valuation of HACCP plan. 19. Writeration and valuation of HACCP plan. 20. Corrective action written in HACCP plan. 21. Reassessad adequacy of the HACCP plan, monitoring of the critical control profits, children in HACCP plan. 22. Records documenting the written HACCP plan, and the machine in the HACCP plan in the HACCP plan in the written HACCP plan. 23. Labeling - Product Standards 24. Labeling - Not Weights 25. General Labeling 26. Fin. Prod. Standards 27. Written Procedures 28. Sample Collector/Analysis 29. Records 30. Corrective Actions 31. Rassessment 32. Corrective Actions 33. Establishment Grounds and Pest Control 38. Establishment Grounds and Pest Control 38. Establishment Grounds and Pest Control 40. Light 41. Ventilation 42. Plumbing and Sewage 43. Water Supply 44. Dressing Roome/Lavatories 45. Equipment and Utensits 46. Santary Operations 47. Employee Hygiene 48. Condemned Product Control 49. Government Staffing 40. Condemned Product Control 40. Dayl Inspection Requirements 41. Dressing Roome/Lavatories 42. Labeling - Product Standards 43. Condemned Product Control 44. Dressing Roome/Lavatories 45. Employee Hygiene 46. Santary Operations 47. Employee Hygiene 48. Condemned Product Control 49. Government Staffing 40. Dayl Inspection Coverage 50. Dayl Inspection Coverage 51. Enforcement 52. Humane Handling 63. Animal Identification 64. Anite Monite			35	Residue		0	
11. Maintenance and evaluation of the effectiveness of SSOPs. 12. Corrective action when the SSOP have failed to prevent direct product contramination or adultoration. 13. Daily records document limin 10, 11 and 12 above. Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan. 15. Corrects of the HACCP plat the food safety hazards, critical control points, critical interpolaris, critical inter				Part E	- Other Requirements		
12 Corrective action when the SSOPs have fated to prevent direct product cortamination or adularation. 13 Daily records document tiem 10,1 and 12 above. Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 14 Developed and implemented as written HACCP plan. 15 Corrects of the HACCP plan this, procedures, corrective actions plants, critical enother plants, critical institution plants, critical miles, procedures, corrective actions. 16 Records documenting implementation and monitoring of the HACCP plan is signed and dated by the responsible establishment indivibula. 16 Records documenting implementation and monitoring of the HACCP plan is signed and dated by the responsible establishment indivibula. 17 The HACCP plan is signed and dated by the responsible establishment indivibula. 18 Monitoring of HACCP plan is signed and dated by the responsible establishment indivibula. 19 Verification and validation of HACCP plan. 20 Corrective action written in HACCP plan. 21 Ressessed adequacy of the HACCP plan. 22 Records documenting the written HACCP plan. 23 Labeling - Roduct Standards 24 Labding - Net Weights 25 General Labeling 26 Fin. Frod Standards/Boneles (Defects/AQU/Pork Skins/Moisture) 27 Wintten Procedures 28 Rempt Collection/Analysis 29 Records Salmonella Performance Standards - Basic Requirements 30 Corrective Actions 31 Ressessement 32 Ressessement 33 Establishment Crounds and Pest Construction/Maintenance X 40 Light 44 Light 45 Equiphic Construction/Maintenance 42 Plumbing and Sewage 43 Water Supply 44 Light 45 Equiphic Rempt Captures 45 Equipment and Utensils 46 Santary Operations 47 Employee Hygiene 48 Condemned Product Control 48 Condemned Product Control 49 Government Staffing 50 Daily Inspection Coverage 51 Enforcement 52 Humane Handling 53 Animal Identification 54 Ante Mortem Inspection 55 Post Mortem Inspection 56 European Community Directives 57 Monthly Review 58 European Community Directives 58 European Community Discr	10. Implementation of SSOP's, including monitoring of impleme	ntation. X	36	Export			
Depart of contamination or adulteration A	11. Maintenance and evaluation of the effectiveness of SSOP's.		37	Import			
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written HACCP plan. 15. Cordents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions. 17. The HACCP plan is signed and didded by the responsible establishment individual. 18. Monitoring of HACCP plan is signed and didded by the responsible establishment individual. 19. Verification and validation of HACCP plan. 19. Verification and validation of HACCP plan. 20. Corrective action written in HACCP plan. 21. Researce documenting the written in HACCP plan. 22. Rescords documenting the written in HACCP plan, monitoring of the critical corted points, dides and times of specific event occurrences. 23. Labeling - Product Standards 24. Labeling - Product Standards 25. General Labeling 26. Fin. Frod. Standards/Soneless (Defects/ACU/Pork SkinssMoisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Corrective Actions 21. Ressessment 24. Labeling - Product Standards 25. General Labeling 26. European Community Drectives 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Corrective Actions 21. Ressessment 24. Labeling - Product Standards - Basic Requirements 25. Labeling - Product Standards/Soneless (Defects/ACU/Pork SkinssMoisture) 26. European Community Drectives 27. Written Procedures 28. Sample Collection/Analysis 29. Sample Collection/Analysis 20. Corrective Actions 21. Ressessment 24. Labeling - Product Defects/ACU/Pork SkinssMoisture) 25. European Community Drectives 26. European Community Drectives 27. Monthly Review 28. Records 29. Secondard Defects Deficit Monthly Revie		irect	38	Establishment Grounds	s and Pest Control	X	
Point (HACCP) Systems - Basic Requirements 14. Developed and implemented a written IMACCP plan . 15. Cornetes of the HACCP lite food safety hazards critical control points, critical limits, procedures, corrective actions. 16. Records documenting implementation and monitoring of the HACCP plan . 17. The HACCP plan is spined and dated by the responsible establishment indivitual. 18. Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements 19. Verification and validation of HACCP plan. 20. Corrective action written in HACCP plan. 21. Reassessed adequacy of the HACCP plan. 22. Records documenting: the written IACCP plan is specific event occurrences. 23. Labeling - Product Standards 24. Labeling - Product Standards 25. General Labeling 26. Fin. Prod Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 30. Corrective Actions 30. Corrective Actions 31. Reassessment 41. Ventitation 42. Plumbing and Sewage 42. Plumbing and Sewage 43. Water Supply 44. Dressing Roms/Lavatories 45. Equipment and Utensils 46. Santary Operations 47. Employee Hygiene 47. Employee Hygiene 48. Condemned Product Control 47. Employee Hygiene 48. Condemned Product Control 49. Government Staffing 50. Daily Inspection Coverage 51. Enforcement X 52. Humane Handling 53. Animal Identification 60. Part D - Sampling 60. General Labeling 54. Ante Morten Inspection 60. Part G-Other Regulatory Oversight Requirements 65. European Community Directives 66. European Community Directives 67. Monthly Review 67. Monthly Review 67. Monthly Review 67. Epishlichwent Dallistment 78. Epishlichwent Dallistment 79. Analysis Particular Dallistment 70. Sall Epishlichwent Dallistment 70. Sall Epishlichwent Dallistment 70. Sall Epishlichwent Dallistment 71. The Tables of the Care Santary 72. Sall Epishlichwent Dallistment 73. Analysis Santary 74. Dressing Roms/Lavatories 75. Post Morten Inspection 76. European Community Directi	13. Daily records document item 10, 11 and 12 above.	x	39	Establishment Constru	ction/Maintenance	X	
14. Developed and implemented a written HACCP plan. 15. Cortents of the HACCP list the root safety hazards, critical control ponts, critical initiss, procedures, corrective actions. 16. Records documenting implementation and monitoring of the HACCP plan is signed and diaded by the responsible establishment individual. 17. The HACCP plan is signed and diaded by the responsible establishment individual. 18. Monitoring of HACCP plan. 19. Verification and validation of HACCP plan. 20. Corrective action written in HACCP plan. 21. Reassess diadequacy of the HACCP plan. 22. Records documenting: the written in HACCP plan. 23. Labeling - Product Standards 24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork SkinsMoisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Corrective Actions 20. Corrective Actions 20. Selected Standards - Basic Requirements 20. Selected Standards/Standards - Salmonella Performance Standards - Basic Requirements 20. Selected Standards - Sandards - Basic Requirements 20. Selected Standards - Sandards - Sandards - Basic Requirements 20. Selected - Selected Standards - Sandards - Basic Requirements 20. Selected Standards - Sandards - Sandards - Basic Requirements 20. Selected Sandards - Basic Requirements 21. Reassessment 22. Records - Selected Sandards - Basic Requirements 23. Labeling - Product Standards - Basic Requirements 24. Labeling - Product Standards - Basic Requirements 25. Past Morten Inspection - O 26. Selected Sandards - Basic Requirements 26. European Community Directives 27. Written Procedures 28. Sample Collection/Analysis - O 29. Records 29. Records 29. Records 29. Records 29. Selected Sandards - Basic Requirements 29. Selected Sandards - Basic Requirements 29. Selected Sandards - Basic Requirements 29. Selected Sandards - Basic Requirements 29. Selected Sandards - Basic Requirements 29. Selected Sandards - Basic Requirements 29. Selected Sandards - Basic Requirements 29. Selected Sandards - Basic Requirements			-				
critical control points, critical limits, procedures, corrective actions. 16. Records documenting implementation and monitoring of the HACCP plan. 17. The HACCP plan is signed and dated by the responsible establishment individual. 18. Monitoring of HACCP plan is a Monitoring of HACCP plan in Ministry of HACCP plan. 19. Verification and validation of HACCP plan. 20. Corrective action written in HACCP plan. 21. Reassessed adequacy of the HACCP plan. 22. Records documenting: the written HACCP plan. 23. Labeling - Product Standards 24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/ACLI/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Corrective Actions 30. Corrective Actions 31. Reassessment 43. Water Supply 44. Dressing Rooms/Lavatories 45. Equipment and Utensilis 46. Sanitary Operations 47. Employee Hygiene 48. Condemned Product Control 48. Condemned Product Control 48. Condemned Product Control 49. Government Staffing 49. Government Staffing 50. Daily Inspection Coverage 51. Enforcement 52. Humane Handlling 63. Animal Identification 64. Ante Mortem Inspection 65. Part G - Other Regulatory Oversight Requirements 66. European Community Directives 67. Part G - Other Regulatory Oversight Requirements 68. European Community Directives 69. European Community Directives 60. Sel European Community Directives 60. Sel European Community Directives 60. Sel European Community Directives 60. Sel European Community Directives 60. Sel European Community Directives 60. Sel European Community Directives 61. Reassessment 61. Reassessment 62. European Community Directives 63. European Community Directives 64. Sanitary Operations 65. European Community Directives 66. European Community Directives 67. Monthly Review 68. European Community Directives 69. European Community Directives 60. Sel European Community Directives 60. Sel European Community Directives 60. Sel European Community Directives			41	Ventilation		ļ	
HACCP plan is speed and dated by the responsible establishment individual state of the HACCP plan is speed and dated by the responsible establishment individual state of the HACCP plan is speed and dated by the responsible establishment individual state of the HACCP plan is speed and dated by the responsible establishment individual state of the HACCP plan is the Monitoring of HACCP plan is the Monitoring of HACCP plan is the Monitoring of HACCP plan is the Monitoring of HACCP plan is the Monitoring of the HACCP plan is the Written		ctions.	42	Plumbing and Sewage		ļ <u>-</u>	
17. The HACCP plan is signed and dated by the responsible establishment individual. Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements 18. Monitoring of HACCP plan. 19. Verification and validation of HACCP plan. 20. Corrective action written in HACCP plan. 21. Reassessed adequacy of the HACCP plan. 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 23. Labeling - Product Standards 24. Labeling - Product Standards 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records Salmonella Performance Standards - Basic Requirements 30. Corrective Actions 30. Corrective Actions 31. Reassessement 44. Dressing Rooms/Lavatories 45. Equipment and Utensils 46. Sanitary Operations X 47. Employee Hygiene 48. Condemned Product Control 48. Condemned Product Control 49. Government Staffling 49. Government Staffling 50. Daily Inspection Coverage 51. Enforcement X X 26. Humane Handling Covernment Staffling 52. Humane Handling Covernment Staffling 53. Animal Identification Covernment Staffling 54. Ante Mortem Inspection Covernment Staffling 55. Post Mortem Inspection Covernments 56. European Community Drectives Covernments Covern	_ ·	•					
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements 46. Sanitary Operations 47. Employee Hygiene 48. Condemned Product Control 48. Condemned Product Control 48. Condemned Product Control 48. Condemned Product Control 49. Government Staffing 49. Government Staffing 49. Government Staffing 49. Government Staffing 49. Government Staffing 49. Government Staffing 40. Daily Inspection Coverage 40. Labeling - Product Standards 40. Daily Inspection Coverage 40. Labeling - Net Weights 40. Enforcement 41. Employee Hygiene 42. Records documenting: the written HACCP plan. 48. Condemned Product Control 49. Government Staffing 50. Daily Inspection Coverage 51. Enforcement 52. Humane Handling 53. Animal Identification 54. Ante Mortem Inspection 55. Post Mortem Inspection 56. European Community Drectives 57. Written Procedures 58. Sample Collection/Analysis 59. Records 50. Part G - Other Regulatory Oversight Requirements 50. European Community Drectives 51. European Community Drectives 52. European Community Drectives 53. Ressessement 54. Another Mortem Inspection 55. European Community Drectives 56. European Community Drectives 57. Monthly Review 58. European Community Drectives 58. European Community Drectives 59. European Community Drectives 59. Entroblishment Palistment 59. Entroblishment Palistment 59. Entroblishment Palistment 59. Entroblishment Palistment 59. Entroblishment Palistment 59. Entroblishment Palistment 59. Entroblishment Palistment 59. Entroblishment Palistment 50. Entroblishment Palistment 50. Entroblishment Palistment 50. Entroblishment Palistment 50. Entroblishment Palistment 50. Entroblishment Palistment 50. Entroblishment Palistment 50. Entroblishment Palistment 50. Entroblishment Palistment 50. Entroblishment Palistment 50. Entroblishment Palistment 50. Entroblishment 50. E	17. The HACCP plan is signed and dated by the responsible		-				
Monitoring of HACCP plan. 47. Employee Hygiene 48. Condemned Product Control 49. Cond						v	
19. Verification and validation of HACCP plan. 20. Corrective action written in HACCP plan. 21. Reassessed adequacy of the HACCP plan. 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 23. Labeling - Product Standards 24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Sample Collection/Analysis 30. Corrective Actions 30. Corrective Actions 30. Corrective Actions 30. Corrective Actions 30. See Entablishment Dalishment Dalishment 31. Reassessment 32. Labeling - Product Control 34. Condemned Product Control 34. Condemned Product Control 34. Condemned Product Control 34. Condemned Product Control 34. Condemned Product Control 34. Condemned Product Control 34. Condemned Product Control 35. Part F - Inspection Requirements 36. Daily Inspection Coverage 37. Labeling - Inspection Coverage 38. Animal Identification 39. Corrective Actions 30. Corrective Actions 30. Corrective Actions 30. Corrective Actions 30. Corrective Actions 30. See Entablishment Dalistment 31. Reassessment 32. Labeling Product Control 34. Condemned Product Control 34. Condemned Product Control 34. Reassessment 34. Entinguest Control 34. Condemned Product Control 34. Condemned Product Control 35. Part Inspection Coverage 36. Entropean Control 37. Monthly Review 38. Entropean Control 38. Entropean Control 39. Entrol School Control 30. Corrective Actions 30. Corrective Actions 30. Corrective Actions 30. Corrective Actions 31. Reassessment 32. Labeling Product Standards Control 34. Ante Morten Inspection 36. European Community Directives 37. Monthly Review 38. Entropean Control 39. Entrol Lichard Control 30. Corrective Action 30. Corrective Action 30. Corrective Action 31. Reassessment 32. Label	`		46	46. Sanitary Operations			
20. Corrective action written in HACCP plan. 21. Reassessed adequacy of the HACCP plan. 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 23. Labeling - Product Standards 24. Labeling - Product Standards 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 39. Sample Collection/Analysis 30. Corrective Actions 30. Corrective Actions 30. Corrective Actions 31. Reassessment 38. Condemned Product Control Part F - Inspection Requirements 34. 49. Government Staffing 34. 49. Government Staffing 36. Enforcement 37. 49. Government Staffing 36. Labeling - Product Standards 36. Daily Inspection Coverage 37. Labeling - Product Standards 37. Labeling - Product Standards 38. Animal Identification 39. Corrective Actions 30. Corrective Actions 30. Septimized Product Control 30. Corrective Actions 30. Septimized Product Control 30. Corrective Actions 30. Septimized Product Control 30. Septimized Product Control 30. Septimized Product Control 30. Septimized Product Control 30. Septimized Product Standards 31. Reassessment 32. Labeling - Part F - Inspection Requirements 32. Animal Identification 34. Ante Mortem Inspection 35. Post Mortem Inspection 36. European Community Directives 37. Monthly Review 38. Entablishment Policity Productive Product Pr	18. Monitoring of HACCP plan.		47	47. Employee Hygiene			
21. Reassessed adequacy of the HACCP plan. 22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 23. Labeling - Product Standards 24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Salmonella Performance Standards - Basic Requirements 29. Reassessment 20. See Retablishment Delistment 20. See Retablishment Delistment 20. See Retablishment Delistment 21. Reassessment 22. Humane Handling 23. Animal Identification 24. Ante Mortem Inspection 25. Post Mortem Inspection 26. European Community Directives 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. See Retablishment Delistment 20. See Retablishment Delistment 20. See Retablishment Delistment 20. See Retablishment Delistment	19. Verification and validation of HACCP plan.	X	48	Condemned Product C	Control		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. Part C - Economic / Wholesomeness 23. Labeling - Product Standards 24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records Corrective Actions 20. Daily Inspection Coverage 51. Enforcement X 52. Humane Handling O 53. Animal Identification O 54. Ante Mortem Inspection O Part G - Other Regulatory Oversight Requirements 56. European Community Directives O 57. Monthly Review O 58. Establishment Delictment X 49. Government Staffing 50. Daily Inspection Coverage 51. Enforcement X 52. Humane Handling O O For Monthly Review O Sol Part G - Other Regulatory Oversight Requirements O Sol European Community Directives O Sol Establishment Delictment X Another Delictment A X 49. Government Staffing 50. Daily Inspection Coverage 51. Enforcement X Animal Identification O For Monthly Review O Sol Establishment Delictment X Animal Identification O Sol Establishment Delictment A Animal Identification O Sol Establishment Delictment A Animal Identification O Sol Establishment Delictment A Animal Identification O Sol Establishment Delictment A Animal Identification O Sol Establishment Delictment A Animal Identification O Sol Establishment Delictment A Animal Identification O Sol Establishment Delictment A Animal Identification O Sol Establishment Delictment A Animal Identification O Sol Establishment Delictment A Animal Identification O Sol Establishment Delictment	20. Corrective action written in HACCP plan.			D-4F	In an action Description		
Part C - Economic / Wholesomeness 23. Labeling - Product Standards 24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Daily Inspection Coverage 51. Enforcement X 52. Humane Handling 53. Animal Identification 54. Ante Mortem Inspection 55. Post Mortem Inspection 60. Part G - Other Regulatory Oversight Requirements 61. European Community Directives 62. Humane Handling 63. Animal Identification 64. Ante Mortem Inspection 65. Post Mortem Inspection 66. European Community Directives 67. Monthly Review 68. European Community Directives 69. See Establishment Dalistment 70. See Establishment Dalistment	21. Reæsessed adequacy of the HACCP plan.			Рап -	inspection Requirements		
23. Labeling - Product Standards 24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 30. Corrective Actions 31. Reassessment 32. Humane Handling 32. Humane Handling 33. Animal Identification 34. Ante Mortem Inspection 35. Post Mortem Inspection 36. European Community Directives 37. Monthly Review 38. Sample Collections 39. Septembrical Standards - Basic Requirements 30. Corrective Actions 30. Septembrical Standards - Septembrical Standards - Septembrical S	 Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ 	of the X urrences.	49	Government Staffing			
24. Labeling - Net Weights 25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Part G - Other Regulatory Oversight Requirements 20. European Community Directives 21. Monthly Review 22. Humane Handling 23. Animal Identification 24. Ante Mortem Inspection 25. Post Mortem Inspection 26. European Community Directives 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Salmonella Performance Standards - Basic Requirements 29. Reassessment 20. Salmonella Performance Standards - Basic Requirements 29. Reassessment 20. Salmonella Performance Standards - Basic Requirements 20. Salmonella Performance Standards - Basic Requirements 20. Salmonella Performance Standards - Basic Requirements 20. Salmonella Performance Standards - Basic Requirements 20. Salmonella Performance Standards - Basic Requirements 20. Salmonella Performance Standards - Basic Requirements 20. Salmonella Performance Standards - Basic Requirements 20. Salmonella Performance Standards - Basic Requirements 21. Entablishment Dalistment	Part C - Economic / Wholesomeness		50	Daily Inspection Cover	rage		
25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Part G - Other Regulatory Oversight Requirements 29. Records 20. Fin. Prod. Standards - Basic Requirements 20. Salmonella Performance Standards - Basic Requirements 20. Corrective Actions 21. Reassessment 22. Humane Handling 23. Animal Identification 24. Ante Mortem Inspection 25. Post Mortem Inspection 26. European Community Directives 27. Written Procedures 28. Sample Collection/Analysis 29. Records 20. Fig. European Community Directives 30. Corrective Actions 31. Reassessment 32. European Community Directives 33. Reassessment 34. Reassessment 35. European Community Directives 36. European Community Directives 37. Monthly Review 38. Egraphlich ment Deligtment 39. Egraphlich ment Deligtment 30. Salmonella Performance Standards - Salmonella Performance Standards - Salmonella Performance Standards - Basic Requirements 36. European Community Directives 37. Monthly Review 38. Egraphlich ment Deligtment 39. Egraphlich ment Deligtment	23. Labeling - Product Standards		51	Enforcement		X	
25. General Labeling 26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture) 27. Written Procedures 28. Sample Collection/Analysis 29. Records Corrective Actions 30. Corrective Actions 31. Reassessment 25. Animal Identification 53. Animal Identification 54. Ante Mortem Inspection 55. Post Mortem Inspection 65. Part G - Other Regulatory Oversight Requirements 66. European Community Directives 67. Monthly Review 68. Sample Collections 69. Fig. Post Mortem Inspection 60. Sample Collections 60. European Community Directives 60. Sample Collectives 60. European Community Directives 60. Sample Collectives 60. Sample Collectives 60. Sample Collectives 60. Sample Collections 60. Sample Collec	24. Labeling - Net Weights		52	Humane Handling		0	
Part D - Sampling Generic E. coli Testing 54. Ante Mortem Inspection O 27. Written Procedures O 28. Sample Collection/Analysis O Part G - Other Regulatory Oversight Requirements Salmonella Performance Standards - Basic Requirements O 56. European Community Directives O 30. Corrective Actions O 57. Monthly Review O 58.			_ _	- Trainano Trainanig		-	
Generic E. coli Testing 54. Ante Mortem Inspection 55. Post Morten Inspection 60. Sample Collection/Analysis 60. Part G - Other Regulatory Oversight Requirements 60. Salmonella Performance Standards - Basic Requi	26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Mo	oisture)	53	Animal Identification		0	
28. Sample Collection/Analysis 29. Records Community Directives 30. Corrective Actions 31. Reassessment Oo Part G - Other Regulatory Oversight Requirements 56. European Community Directives Oo 57. Monthly Review Oo 58.	· · · · · · · · · · · · · · · · · · ·	-	54	. Ante Mortem Inspection	on	0	
Part G - Other Regulatory Oversight Requirements 56. European Community Directives 30. Corrective Actions 31. Reassessment O 58. European Part G - Other Regulatory Oversight Requirements 56. European Community Directives O 57. Monthly Review O 58.	27. Written Procedures	0	55	. Post Mortern Inspection	on	0	
29. Records Consecutive Actions 30. Corrective Actions O 57. Manthly Review 31. Reassessment O 58. European Community Directives O 57. Manthly Review O 58.	28. Sample Collection/Analysis	0	1_				
Salmonella Performance Standards - Basic Requirements 30. Corrective Actions 31. Reassessment 32. Corrective Actions 33. Corrective Actions 34. Reassessment 35. European Community December 36. European Community December 37. Monthly Review 38. Corrective Actions 39. Establishment Delictment	29. Records	0		Part G - Other Reg	julatory Oversignt Requirements		
31. Reassessment 0 58.	Salmonella Performance Standards - Basic Requ	irements	56.	European Community	Directives	0	
O 59 Establishment Delistment X	30. Corrective Actions	0	57	Monthly Review			
O 59 Establishment Delistment X	31. Reassessment	О	58				
		0	59	Establishment D	elistment] x	

April 28, 2004. Est. TIF 188. . Carne Seca De Res Cara Blanca, Ciudad Cuauhtemoc, Chih. Operations: Processing

- The floor, walls and ceiling of the oven used to cook beef product was coated with a heavy grease film. The plaster covering the inside of the oven was cracked and broken. All steel structures including the inside of the oven door was totally rusted. The oven was in a deteriorated condition. The roller milled was passed by the establishment and an official (SAGARPA) MVZ Inspector during pre-operational sanitation inspection and was ready for the day's production of food products. Corrective actions were not initiated. [9 CFR 416.13] [9 CFR 416.17]
 - The internal structure of a hammer mill grinder used to produce Machaca De Res was rusted. The sieve which the product was forced through was rusty, cracked and broken. The roller milled was passed by the establishment and an official (SAGARPA) MVZ Inspector during pre-operational sanitation inspection and was ready for the day's production of food products. Corrective actions were not initiated. [9 CFR 416.13] [9 CFR 416.17]
 - The rollers of a roller mill used to produce Cecina De Res were rusty. The housing covering the rollers were coated with meat fibers and grease residue from the previous day's production. The entire roller mill including the frame work was rusted. The roller milled was passed by the establishment and an official (SAGARPA) MVZ Inspector during pre-operational sanitation inspection and was ready for the day's production of food products. Corrective actions were not initiated. [9 CFR 416.13] [9 CFR 416.17]
- Preventive measures for corrective actions were not included in the daily records documenting operational sanitation noncompliances. [9 CFR 416.16 (a)] [9 CFR 416.17]
 - Noncompliances were not adequately described in the daily pre-operational sanitation records. [9 CFR 416.16 (a)] [9 CFR 416.17]
 - Corrective actions were not described for each deficiency in the daily operational sanitation records. [9 CFR 416.16 (a)] [9 CFR 416.17]
- Letters of guarantee were on file for Bovine Spongiform Encephalitis (BSE) for each shipment of beef products received, but BSE was not considered in the hazard analysis. [9 CFR 417.4 (a) (3)] [9 CFR 417.8]
 - Letters of guarantee were on file for *E coli* O157:H7 for each shipment of beef products received, but *E coli* O157 H7 was not considered in the hazard analysis. [9 CFR 417.4 (a) (3)] [9 CFR 417.8]
- 22/51 The critical time, for CCP I was measured, but was not recorded. [9 CFR 417.5 (a) (3)] [9 CFR 417.8]
- Live insect larva were identified in a barrel located in a processing area of the lower level of the establishment. The barrel was used to contain grease drainage from the oven used to cook beef products. [9 CFR 416.2 (a)]
- An exhaust vent located in the ceiling behind the oven used to cook beef product was surrounded by peeling paint and an area of rest. [9 CFR 416.2] [9 CFR 416.17]
 - Plaster and cement covering areas of the oven used to cooked beef products was craked and broken. [9 CFR 416.2] [9 CFR 416.17]
 - Peeling paint was identified over a stair well that was used to transport finished unpackaged product. [9 CFR 416.2] [9 CFR 416.17]
- White plastic crates were place onto the floor and used as tub stands. The same type of white plastic crates were used for packaged product and placed onto product contact surfaces. Corrective actions were not initiated.

 [9 CFR 416.4 (d)] [9 CFR 416.17]
 - A black unidentified smear, 6 inch by 18 inch was identified on the surface of a tabled used for packaged product. [9 CFR 416.4 (d)] [9 CFR 416.17]
- 59 SENASICA voluntarily removed this establishment from the list of establishments certified to export to the United States.

61. NAME OF AUDITOR	Dr. Don Carlson	62. AUDITOR/SIGNATURE AND DATE	Dr. Don Carlson /s/ April 28, 2004

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D.	ATE	3. ES	STABLISHMENT NO.	4. NAME OF COUNTRY		
Alimentos Sigma ConAgra Foods S.A. de	Apr 27, 2	Apr 27, 2004		IF-209			
C.V.	5. NAME OF	5. NAME OF AUDITO			6. TYPE OF AUDIT		
Linares, Nuevo Leon	Dr. Ga	ry D. B	Bolstad X on-site Audit Dock			NT AUDIT	
Place an X in the Audit Results block to it	ndicate non	compl	ianc	e with requirem	ents. Use O if not applicable		
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results			art D - Continued onomic Sampling	Audit Results	
7. Written SSOP			33.	Scheduled Sample			
Records documenting implementation.			34.	Species Testing			
9. Signed and dated SSOP, by on-site or overall authority.			35.	Residue		0	
Sanitation Standard Operating Procedures (SSO Ongoing Requirements	P)				- Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's, including monitoring of implementation of SSOP's and			 	Export		<u> </u>	
11. Maintenance and evaluation of the effectiveness of SSOP			37.	Import		-	
 Corrective action when the SSOPs have failed to prevent product contamination or adulteration. 	direct		38.	Establishment Grounds	and Pest Control	 	
13. Daily records document item 10, 11 and 12 above.		- Angel	39.	Establishment Construc	ction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			<u> </u>	Light Ventilation	-		
14. Developed and implemented a written HACCP plan .			<u> </u>	Vertilation		+	
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective 	actions.		<u> </u>	42. Plumbing and Sewage			
 Records documenting implementation and monitoring of t HACCP plan. 	he			Water Supply Dressing Rooms/Lavato	pries		
 The HACCP plan is signed and dated by the responsible establishment individual. 				Equipment and Utensils			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations			
18. Monitoring of HACCP plan.			47.	Employee Hygiene			
19. Verification and validation of HACCP plan.			48.	Condemned Product C	ontrol		
20. Corrective action written in HACCP plan.				D. I.E. L			
21. Reassessed adequacy of the HACCP plan.				Pan F-1	nspection Requirements		
 Records documenting: the written HACCP plan, monitorin critical control points, dates and times of specific event or 			49.	Government Staffing			
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	age		
23. Labeling - Product Standards			51,	Enforcement		X	
24. Labeling - Net Weights			52,	Humane Handling	<u> </u>	0	
25. General Labeling			├				
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/	Moisture)		53,	Animal Identification		0	
Part D - Sampling Generic <i>E. coli</i> Testing			54,	Ante Mortem Inspection		0	
27. Written Procedures		0	55.	Post Mortem Inspection	1	0	
28. Sample Collection/Analysis		0	Ì				
29. Records		0		Part G - Other Regi	ulatory Oversight Requirements		
Salmonella Performance Standards - Basic Req	uirements		56.	European Community D	Prectives	0	
30. Corrective Actions		Ó	57.	Monthly Review		Х	
31. Reassessment		0	58.				
32. Written Assurance	j	0	59.		_		

April 27 2004: Est. TIF-209, Alimentos Sigma ConAgra Foods S.A. de C.V., Linares, Mexico

51/57 There were no supervisory reviews of this establishment since October 2003. There has been U.S.-eligible production during each month since October 2003. The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct and his monthly supervisory reviews consistently. [Regulatory reference: 9CFR §327.2 (a)(2)(iv)(B)]

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE 09/27/04

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ES	TABLISHMENT NO.	4. NAME OF COUNTRY	
Productos Alimenticios Tia Lencha S.A.	Apr 26, 2	2004	T	TIF-237 Mexico		
Cienega de Flores, Nuevo Leon	lores, Nuevo Leon 5. NAME OF AUDI		PR(S)		6. TYPE OF AUDIT	
Dr. Gary D. 1			oloto	A	X ONLSITE ALIDIT DOCUMEN	
					DIV-SET E AGBIT	I AUUII
Place an X in the Audit Results block to in		compl	lianc			
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results		= -	ort D - Continued Conomic Sampling	Audit Results
7. Written SSOP			33.	Scheduled Sample		
8. Records documenting implementation.			34.	Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35.	Residue		0
Sanitation Standard Operating Procedures (SSOP Ongoing Requirements)			Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of impleme	entation.		36.	Export		
11. Maintenance and evaluation of the effectiveness of SSOP's	S.		37.	Import		
 Corrective action when the SSOPs have failed to prevent of product contamination or adulteration. 	direct		38.	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	ction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40.	Light		
14. Developed and implemented a written HACCP plan .			41.	Ventilation		<u> </u>
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a 	actions.		42.	Plumbing and Sewage		
Records documenting implementation and monitoring of the HACCP plan.			43.	Water Supply		
17. The HACCP plan is signed and dated by the responsible			44.	Dressing Rooms/Lavato	pries	
establishment individual. Hazard Analysis and Critical Control Point	·		45.	Equipment and Utensils	S	ļ
(HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations		
18. Monitoring of HACCP plan.			47.	Employee Hygiene		
19. Verification and validation of HACCP plan.			48.	Condemned Product Co	ontrol	<u> </u>
20. Corrective action written in HACCP plan.	:					
21. Reassessed adequacy of the HACCP plan.			1	Part F - I	nspection Requirements	
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occ	of the currences.		49.	Government Staffing		
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	age	
23. Labeling - Product Standards			51.	Enforcement		x
24. Labeling - Net Weights			-	Humano Handlina		
25. General Labeling			52.	Humane Handling		<u> </u>
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	oisture)		53.	Animal Identification	·	
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection	1	
27. Written Procedures		0	55.	Post Mortem Inspection	1	
28. Sample Collection/Analysis		0				-
29. Records		0		Part G - Other Regu	ulatory Oversight Requirements	
Salmonella Performance Standards - Basic Requ	irements		56.	European Community D	rectives	0
30. Corrective Actions		0	57.	Monthly Review		Х
31. Reassessment		0	58.			
32. Written Assurance		0	59.			

April 26, 2004: Est. TIF-237, Cienega de Flores, Nuevo Leon, Mexico

51/57 There were no supervisory review of this establishment in either May or October 2003, although there were shipments to the U.S. in those months. The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct and his monthly supervisory reviews consistently. [9CFR §327.2 (a)(2)(iv)(B)]

61. NAME OF AUDITOR
Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

09/27/04

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE		3. ESTABLISHMENT NO. 4. NAME O		4. NAME OF COUNTRY	
Tasky De Mexico, S.A. De C.V.	04/26/2004		1	TIF 271 Mexico		
Cuidad Juarez, Chih., Mexico	5. NAME O	OF AUDITOR(S)			6. TYPE OF AUDIT	
	Dr. Don C		lson		X ON-SITE AUDIT DOCUMENT AL	
Place an X in the Audit Results block to in	dicate no	ncompl	liand			
Part A - Sanitation Standard Operating Procedures Basic Requirements	(SSOP)	Audit Results		Part D - Continued Economic Sampling		
7. Written SSOP			33.	33. Scheduled Sample		
8. Records documenting implementation.			34.	Species Testing		0_
9. Signed and dated SSOP, by on-site or overall authority.			35.	Residue		0
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements				Part E -	Other Requirements	
10. Implementation of SSOP's, including monitoring of implem	entation.		36.	Export		
11. Maintenance and evaluation of the effectiveness of SSOP's			37.	Import		<u> </u>
 Corrective action when the SSOPs have falled to prevent of product contamination or adulteration. 	direct		38.	Establishment Grounds	and Pest Control	
13. Daily records document item 10, 11 and 12 above.			39.	Establishment Construc	tion/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			\vdash	Light		
14. Developed and implemented a written HACCP plan .			41.	Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective a	actions.	Х	42.	Plumbing and Sewage		
 Records documenting implementation and monitoring of th HACCP plan. 	e		H-	Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.			-	44. Dressing Rooms/Lavatories 45. Equipment and Utensils		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			1-	46. Sanitary Operations		
18. Monitoring of HACCP plan.			47.	Employee Hygiene		
19. Verification and validation of HACCP plan.			 	48. Condemned Product Control		
20. Corrective action written in HACCP plan.						
21. Reæssessed adequacy of the HACCP plan.				Part F - II	nspection Requirements	
Records documenting: the written HACCP plan, monitoring critical control points, dates and times of specific event occurred.			49.	Government Staffing		
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	age	
23. Labeling - Product Standards			51.	Enforcement		x
24. Labeling - Net Weights			F.	Humana Handling		
25. General Labeling			32.	Humane Handling		0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	oisture)		53.	Animal Identification		0
Part D - Sampling Generic <i>E. coli</i> Testing		-	54.	Ante Mortem Inspection		0
27. Written Procedures		0	55.	Post Mortem Inspection		0
28. Sample Collection/Analysis		0		·		
29. Records		0	1	Part G - Other Regu	latory Oversight Requirements	
Salmonella Performance Standards - Basic Requ	irements		56.	European Community D	rectives	0
30. Corrective Actions		0	57.	Monthly Review		
31. Reassessment		0	58.			
32. Written Assurance		0	59.			ļ
			-			

April 26, 2004: Est. TIF-271, Tasky De Mexico, Cuidad Juarez, Chihuahua, Mexico

- 15/51 1. Calibration of thermometers was performed, but ongoing verification for calibration of equipment was not described in the HACCP plan. [Regulatory references: 9CFR §417.2 (c)(7) and 417.8]
 - 2. Calibration of equipment was performed, but the establishment did not maintain a written procedure for the calibration of thermometers used to measure critical limits. [9CFR §417.2 (c)(7) and 417.8]
- 1. Packaging film and packaged product were located under a work platform. The work platform was constructed with an open grate surface and was not provided with a shield to protect materials stored below it from debris from employees walking on the platform. The official (SAGARPA) MVZ inspector leading the audit and the establishment took immediate and appropriate corrective actions. [9CFR §416.4 (d)]
 - 2. Tubs used for edible product were placed onto an insanitary work platform and then handled by production workers. The official (SAGARPA) MVZ inspector leading the audit and the establishment took immediate and appropriate corrective actions. [9CFR §416.4 (d)]

ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE		3. E	STABLISHMENT NO.	4. NAME OF COUNTRY		
Elaboradora La Esperanza, S.A. de C.V.	Apr 23,	Apr 23, 2004		TF-304	Mexico		
Sabinas Hidalgo, Nuevo Leon	5. NAME OF AUDITO		JR(S)		6. TYPE OF AUDIT		
		Dr. Gary D. Bo		ad	X ON-SITE AUDIT DOCUME	DOCUMENT AUDIT	
Place an X in the Audit Results block to in	ndicate nor	ncompl	lian	ce with requirem	ents. Use O if not applicable	e	
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results		Part D - Continued Economic Sampling		Audit Results	
7. Written SSOP			33.	33. Scheduled Sample			
8. Records documenting implementation.			34.	34. Species Testing			
9. Signed and dated SSOP, by on-site or overall authority.			35.	Residue		0	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements				
10. Implementation of SSOP's, including monitoring of implementation.			36. Export				
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import				
 Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration. 			38. Establishment Grounds and Pest Control				
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance				
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements				Light			
14. Developed and implemented a written HACCP plan .			141.	41. Ventilation			
 Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions. 			├	42. Plumbing and Sewage			
 Records documenting implementation and monitoring of the HACCP plan. 			<u> </u>	43. Water Supply 44. Dressing Rooms/Lavatories		X	
The HACCP plan is signed and dated by the responsible establishment individual.			<u> </u>	45. Equipment and Utensils			
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations			
18. Monitoring of HACCP plan.			47.	Employee Hygiene			
19. Verification and validation of HACCP plan.		Х	48. Condemned Product Control				
20. Corrective action written in HACCP plan.			一	Dart E. Ingrestian Paguiromento			
21. Reassessed adequacy of the HACCP plan.				Part F - Inspection Requirements			
 Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences. 			49.	49. Government Staffing			
Part C - Economic / Wholesomeness			50.	Daily Inspection Covera	age		
23. Labeling - Product Standards			51.	51. Enforcement		X	
24. Labeling - Net Weights			52	52. Humane Handling			
General Labeling						_	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			53.	Animal Identification			
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspection	1		
27. Written Procedures		0	55.	Post Mortem Inspection			
Sample Collection/Analysis		0	<u> </u>				
29. Records		0		Part G - Other Regu	ulatory Oversight Requirements		
Salmonella Performance Standards - Basic Requirements			56.	European Community D	rectives	0	
30. Corrective Actions		0	57.	Monthly Review		Х	
31. Reassessment		0	58.				
32. Written Assurance		0	59.				

April 23, 2004: Est. TIF-304, Elaboradora La Esperanza, S.A. de C.V., Hidalgo, Nuevo Leon, Mexico

- 19 Verification procedures were being conducted and documented, but the written description did not include direct observation of the monitoring procedure. The SAGARPA officials ordered immediate correction. [Regulatory reference: 9CFR §417.4 (a)(2)]
- 43 Physico-chemical water analysis was performed regularly, but not sampling for microbiological potability. The SAGARPA officials ordered the prompt submission of a water sample and a program for at least annual microbiological testing was initiated immediately by the establishment management. [9CFR §416.2 (g (1)]
- 51/57 There were no supervisory reviews of this establishment since September 2003. There was one shipment to the U.S. in November 2003 and one more in December 2003. All of the dried shredded beef, which is produced on a regular basis, is considered eligible for U.S. export. The new State Supervisor, who was present for this audit, gave assurances that he was well aware of the requirement and would conduct and his monthly supervisory reviews consistently. [9CFR §327.2 (a)(2)(iv)(B)]

61. NAME OF AUDITOR Gary D. Bolstad, DVM 62. AUDITOR SIGNATURE AND DATE

09/27/04

August 2, 2004 Ofido No. BOO.04.00.01.01. 3670

Karen Stuck Assistant Administrator Office of International Affairs Food Safety and Inspection Service Washington D.C.

I refer to the final report of the audit performed on April 20 to May 5 of this year and that we received on July 2, 2004, informing us of the FSIS observations to the Mexican Federal Inspection System (TIF).

On this matter this office has carried-out the following activities in reference to the official observations issued by FSIS/USDA.

a) Observation: Monthly reports by the state supervisor for the state of Nuevo Leon are lacking.

Corrective Measures:

Three state supervisors have been designated for the state of Nuevo Leon. This will enable the performance of timely monthly supervisions required by the establishments. The state of Nuevo Leon is the state with most number of establishments exporting to your country.

The state supervisors for the state of Nuevo Leon have sent to SENASICA their annual supervisory program specifying monthly verifications of each establishment. In the development of the program, all supervisory activities performed at each establishment are being documented. Likewise, these state supervisors are recuperating the supervisions of the previous state supervisor that were viewed as a serious observation by FSIS/USDA.

This office has elaborated and delivered the functions and procedures of the activities of the state supervisors.

b) Observations: SENASICA ha not furnished an adequate follow-up inspection system at the central level.

Corrective actions:

All of the companies listed as eligible to export to the United States, and those that have been delisted or are in the process of being re-listed again, have been audited by personnel from the central office and by the state supervisors of the TIF establishments, also the activities of the state supervisors and the medical veterinarian assigned to the TIF plant have been evaluated.

On July 6, of this year, a national meeting of state supervisors was held to unify inspection criteria, and make-up the organization chart within SAGARPA

indicating chain of command, authority and functions of the supervisors. Likewise, general training in the PBIS System that is being implemented at the TIF plants was given to the supervisors.

This office has the Annual Supervisory Program of each of the state supervisors and a file of each audit performed by the state supervisors, this will enable the central office to follow-up on the activities of the VIC at the plants, the state supervisors and the establishments themselves.

c) Observation: The medical veterinarians of recent hire have not been paid for their work.

Corective measures:

Currently all the VIC's at the plants and the state supervisors that were hired have now been paid and receive payment regularly enabling better control of their activities.

 d) Observation: SENASICA has not taken corrective actions when an establishment fails in the fulfillment of the requirements to export to the United States.

Corrective actions:

On May 11, of this year, establishments TIF No. 45, "Empacadora de Carnes Unidad Ganadera, S.A. de C.V.", TIF No. 74 "Frigorifico Kowi, S.A de C.V.", TIF No. 95 "Union Sanitaria de Productos Alimenticios, S.A. de C.V.", TIF No. 118 "Cortes y Procesos de Carne de Sonora, S.A. de C.V.", TIF No. 154 "American Beef, S.A. de C.V." were de-listed from the list of authorized plants to export to the United States.

Intensive supervisions have been carried-out by the supervisors of the establishments that are on the list of eligible plants to export to the United States and those that have been de-listed or have requested to be listed to prove the fulfillment of the American regulations of the subject matter and to address the observations of FSIS derived from the last audit.

 e) Observation: Of the deficiencies of the TIF establishments, in maintenance, operational procedures, preoperational, HACCP, programs for *E.coli generica*, *E.coli 0157: H7, Listeria*, program for toxic residues, ante mortem and post mortem inspection.

Corrective measures:

All the establishments involved have received FSIS's observations.

The state supervisors have been given the final results of the audit performed on April 20 to May 4 by personnel from FSIS/USDA.

The state supervisors are carrying-out intensive audits of the establishments that are currently listed and those that were delisted as per the requirements of the observations of the final results of the audic.

Establishments TIF No. 45, 57, 74, 95, 89, 154, and 281 that were delisted have resolved all the observations derived from the final report of the audit.

All the state supervisors were given the following documentation:

- Compliance guidelines for establishments on the FSIS microbiological testing program and other verification activities for *Escherichia coli* 0157:H7.
- FSIS Directive 10,010.1 revision 13/31/04 "Microbiological testing program and other verification activities for *Escherichia coli 0157:H7* in raw beef products and raw ground beef components and beef patty components.
- 3. FSIS Directive 6420.2, 3/31/04 "Verification of procedures for controlling fecal material, Ingesta and milk in slaughter operations".

These have to be distributed among the official medical veterinarians to keep an adequate control of the programs for pathogens demanded by FSIS-USDA.

Likewise, derived from the hiring of official personnel, SENASICA has implemented a training program that will assure that National and American regulations are duly complied:

The VIC's and supervisors have been trained in the National and American regulations to verify the compliance by the establishments.

Evaluation of POES, HACCP, and PBIS in the states of Sonora, Yucatan and Nuevo Leon.

The Meat and Poultry Inspection Seminar (FSIS-USDA) was given to 3 state supervisors and one VIC of TIF plant by personnel from FSIS-USDA in Puerto Rico and at College Station.

Meat and Poultry Inspection Seminar was given by the TIF Plants Supervisor in the state of Nuevo Leon to official personnel at the TIF establishments.

Basic knowledge of POES and HACCP and its verification for the states of Sonora, Sinaloa, Chihuahua and Hidalgo.

A seminar on the Inspection of Eggs and Poultry meat will be given from August 9, to August 20, 2004.

In September of 2004 training will be given to 90 medical veterinarians on HACCP.

For all the previous, I inform you that this office has performed the corrective actions to the TIF System. Likewise, the state supervisors and VIC's responsible for the establishments will follow-up on a permanent basis on all the activities of the establishments that export to the United States.

Sincerely

QFB. Amada Velez Mendez Director General Food Safety



Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria

Dirección General de Inocuidad Agroalimentaria, Acuícola y Pesquera.

Oficio BOO.04.00.01.01

3670

México D.F., 2 de agosto de 2004

C. KAREN STUCK **Assistant Administrator** Office of International Affaire Food Safety and Inspection Service 1400 Independence Avenue, SW Room 2137, South Building 20250, Washington, D.C.

Me refiero al informe final de la auditoria llevada acabo del 20 de abril al 4 de mayo del presente, recibido el 2 de julio del año en curso, en el cual nos informa de las observaciones al Sistema de Inspección Federal (TIF).

Sobre el particular le informo que esta Dirección General, ha llevado las siguientes actividades referente a las observaciones oficiales emitidas por el **FSIS-USDA:**

a) Observación: Faltan reportes mensuales del Supervisor Estatal asignado en el Estado de Nuevo León

Medidas Correctivas:

- Se han nombrado a tres Supervisores Estatales en el Estado de Nuevo León, lo cual permite realizar las supervisones mensuales que requieren los establecimientos en tiempo y forma, debido a que este estado es quien tiene mayor número de establecimientos de exportación en el país.
- Los Supervisores Estatales del Estado de Nuevo León han enviado al SENASICA su programa de supervisión anual especificando las verificaciones mensuales a cada establecimiento. Para lo cual, en el desarrollo del programa se esta documentando todas las actividades de supervisión realizadas a los establecimientos, asimismo estos Supervisores Estatales están recuperando las supervisiones del anterior Supervisor Estatal del Estado de Nuevo León, que fueron motivo de una observación grave por parte del FSIS-USDA.
- La Dirección General ha elaborado y entregado los procedimientos y funciones de las actividades de los Supervisores Estatales.

1E5447
R.W. 8/4/04
136 OIR AM





Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria

Dirección General de Inocuidad Agroalimentaria, Acuícola y Pesquera.

Oficio BOO.04.00.01.01

3670

(2)

b) Observaciones: El SENASICA no ha proporcionado el seguimiento adecuado al Sistema de Inspección a través del Nivel Central.

Medidas correctivas:

- Todas las empresas que se encuentran en la lista como elegibles para exportar a los Estados Unidos de América, así como las que han sido deslistadas o están en proceso de ser listadas nuevamente, han sido auditadas por personal de Nivel Central y por los Supervisores Estatales de establecimientos TIF, al igual que se han evaluado las actividades de los Supervisores Estatales y MVZ's responsables de cada establecimientos TIF.
- Con fecha de 6 de julio pasado se tuvo una Reunión Nacional de Supervisores Estatales para homologar los criterios de inspección, así como para dar a conocer el organigrama del SENASICA, las líneas de autoridad, las funciones de los supervisores. Asimismo, se les proporcionó capacitación general en el Sistema de PBIS que se esta implementando en los establecimientos TIF de manera paulatina.
- La Dirección General tiene el Programa de supervisión anual de cada uno de los Supervisores Estatales, así como un archivo de cada da las auditorías realizadas emitidas por los Supervisores Estatales, con lo cual el Nivel Central dará seguimiento a las actividades tanto de los MVZ Responsables de los establecimientos, los Supervisores Estatales y a los establecimientos mismos.
- c) Observación: Los MVZ's de reciente contratación no han sido compensados por su trabajo.

Medidas correctivas:

- Actualmente todos los MVZ's responsables de los establecimientos y los Supervisores Estatales que se contrataron ya han sido compensados y reciben de manera regular su pago, y se tiene un mejor control de sus actividades.
- d) Observación: SENASICA no ha tomado acciones correctivas cuando un establecimiento falla en el cumplimiento de los requisitos de exportación de los Estados Unidos de Norteamérica.



Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria

Dirección General de Inocuidad Agroalimentaria, Acuícola y Pesquera.

Oficio BOO.04.00.01.01

3670

(3)

Medidas correctivas:

- Con fecha 11 de mayo pasado se deslistaron los establecimientos TIF No. 45 "Empacadora de Carnes Unidad Ganadera S.A. de C.V.", TIF No. 74 "Frigorífico Kowi S.A. de C.V.", TIF. No. 95 "Unión Sanitaria de Productos Alimenticios S.A. de C.V.", TIF No. 118 "Cortes y procesos de carne de Sonora S.A. de C.V. y TIF No. 154 "American Beef S.A. de C.V", elegibles de exportar a los Estados Unidos de América.
- Se han llevado a cabo supervisiones exhaustivas a los establecimientos que se encuentran en la lista como elegibles para exportar a los Estados Unidos de América, así como las que han sido deslistadas o han solicitado ser listadas, para comprobar el cumplimiento de las regulaciones norteamericanas en la materia y atender las observaciones de FSIS derivadas de la última auditoría.
- e) Observación: De las deficiencias de los establecimientos TIF, en mantenimiento, Procedimientos Operacionales, Preoperacionales, HACCP, Programas de *E.coli genérica*, *E. coli O157: H7, Listeria*, Programa de residuos tóxicos, inspección ante mortem y post mortem.

Medidas correctivas:

- Se le han hecho llegar a los establecimientos involucrados las observaciones, de FSIS.
- Se les ha entregado a los Supervisores Estatales el dictamen final de la auditoría realizada del 20 de abril al 4 de mayo por personal del FSIS-USDA.
- Los Supervisores Estatales están llevado a cabo auditorías exhaustivas a los establecimientos que actualmente están enlistados y aquellos que fueron deslistados derivado de las observaciones del dictamen final.
- Los establecimientos TIF No. 45, 57, 74, 95, 89, 154 y 281 deslistados, ya han resuelto todas las observaciones que derivaron del informe final emitido por el FSIS-USDA.
- A los Supervisores Estatales se les entrego la siguiente documentación:
- 1. Compilanse guidelines for establishments on the FSIS microbiological testing program and other verification activities for *Escherichia coli O* 157:H7.



Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria

Dirección General de Inocuidad Agroalimentaria, Acuícola y Pesquera.

Oficio BOO.04.00.01.01

3670

(4)

- 2. FSIS Directive 10,010.1 revision 13/31/04 "Microbiological testing program and other verification activities for *Escherichia coli O 157:H7* in raw beef products and raw ground beef components an beef patty components.
- 3. FSIS Directive 6420.2 3/31/04 "Verification of procedures for controlling fecal material, ingesta and milk in slaughter operations.

Los cuales deberán difundir entre los MVZ's oficiales para llevar un adecuado control de los Programas de patógenos que exige el FSIS-USDA.

Asimismo, derivado de la contratación de personal oficial el SENASICA ha instaurado un programa de capacitación que asegurara que las regulaciones nacionales y americanas se cumplan debidamente:

- Se ha capacitado a los MVZ's y Supervisores en las regulaciones nacional y americana para verificar su cumplimiento por parte de los establecimientos.
- Evaluación de POES, HACCP y PBIS en los estados de Sonora, Yucatán y Nuevo León.
- Seminario de Inspección de Carne Roja y Aves (FSIS-USDA), impartido a 3 Supervisores Estatales y un MVZ Responsable de establecimientos TIF por el FSIS-USDA a personal oficial en Puerto Rico y Texas.
- Seminario de Inspección de Carne Roja y Aves (FSIS-USDA), impartido por el Supervisor de establecimientos TIF en el estado de Nuevo León al personal oficial de los establecimientos TIF.
- Conocimiento básico del POES y HACCP y su verificación para los Estados de Sonora, Sinaloa, Chihuahua e Hidalgo.
- Se impartirá el curso de Inspección de huevo y carne de ave, del 9 al 20 de agosto del 2004.
- En septiembre del 2004 se capacitara a 90 MVZ's en HACCP.

1 N



Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria

Dirección General de Inocuidad Agroalimentaria, Acuícola y Pesquera.

Oficio BOO.04.00.01.01

3670

(5)

Por lo anterior, hago de su conocimiento que esta Dirección General ha realizado las acciones correctivas al Sistema TIF. Asimismo le comunico, que se estará dando seguimiento de forma permanente a las actividades, de los establecimientos que exportan a los Estados Unidos de América a través de los Supervisores Estatales y los MVZ responsables de los establecimientos

Sin otro particular, aprovecho la ocasión para enviarle un cordial saludo.

ATENTAMENTE SUFRAGIO EFECTIVO. NO REELECCIÓN LA DIRECTORA GENERAL

QFB. AMADA VÉLÉZ MÉNDEZ

100 2 200 L

C.c.p.: Dr. Javier Trujillo Arriaga.- Director en Jefe del SENASICA.
MVZ: Jorge Paredes Pérez Jefe del Depto. de Establecimientos TIF.
MVZ: Concención Silva Mora. Supervisora a Nivel Control.

MVZ Concepción Silva Mora. Supervisora a Nivel Central

PALVMVA

COURTESY TRANSLATION

September 3, 2004

Ms. Karen Stuck Assistant Administrator Office of International Affairs

Below you will find this General Direction's comments on the final audit report made to the Mexican TIF system by FSIS in April/May of this year.

551277**5**

Plant TIF 95 "Union Sanitaria de Productos Alimenticios, S.A. de C.V."

Even though the plant was identified by the FSIS auditor and a notice of intent to delist (NOID) was recommended allowing 30 days for correcting the deficiencies encountered in accordance to FSIS regulations. On the 4th of May exit meeting, it was removed from the list of eligible plants to continue exporting to the U.S. The observations related to the roof fixing and warehouse packing area were corrected in timely manner, therefore, we consider that this plant should be re-listed.

Plants TIF 154 "American Beef, S.A. de C.V."

The observation were made on multiple established risks in a critical control point in the HACCP plan. We consider that a situation of this type does not compromise the food safety of the beef product, therefore, this plant should not have been considered to be delisted, as we commented on the May 4^{th} meeting, specially when the controls for these multiple risks are clearly documented.

Plant TIF 57 "Sonora Agropecuaria, S.A. de C.V."

Even though this plant was delisted by FSIS in 2003, it was included in the 2004 audit where it did not report any serious deficiencies. The ones that were found were corrected immediately, therefore, we consider that this plant should be re-listed.

Plant TIF 74 " Frigorifico Kowi, S.A. de C.V."

The FSIS auditor pointed out the lack of description written in the corrective actions in case of deviations to the HACCP plan, however, a control sheet was presented to the auditor with the corrective measures applied, this does not mean that the deviations are not corrected.

On the other hand, it was not mentioned during the audit, the inclusion of the calibration instruments, in the HACCP plan.

In relation to the Plant TIF No. 45 "Empacadora de Carnes Union Ganadera S.A. de C.V.", they were given a NOID and that it had 30 days to correct the deficiencies of the pre-operative procedures, as well as the maintenance. These were corrected in a timely manner, thus, we consider that this plant should also be re-listed.

Concerning the above, I inform you that the observations derived from the audit to the plants have been corrected, documents to this effect were sent to you on July 29 of this year, therefore, I would appreciate if you can inform us of the next step needed to re-list these plants.

In reference to the comments about the other audited plants, we agree with the observations pointed out by the FSIS auditors.

Regards,

QFB Amada Velez Mendez

Supplied the second second second second second second second second second second second second second second



Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria

Dirección General de Inocuidad Agroalimentaria, Acuícola y Pesquera

Oficio No. BOO.04.- 4300

México, D.F., a 3 de septiembre de 2004

Mr. Karen Stuck Assistant Administrator Office of International Affairs Food Safety and Inspection Service 1400 Independence Avenue, SW Room 2137, South Building 20250, Washington, D.C.

A continuación encontrará los comentarios de esta Dirección General sobre el proyecto de informe final de la auditoría de FSIS llevada a cabo al sistema TIF mexicano en abril/mayo del presente año.

Planta TIF 95 "Unión Sanitaria de Productos Alimenticios, S.A. de C.V."

Aun cuando la planta fue identificada por el auditor de FSIS con intento de deslistamiento y de acuerdo a las regulaciones de FSIS con 30 días para solventar observaciones, en la reunión efectuada el 4 de mayo, se consideró que no estaba en la lista de plantas elegibles a seguir exportando a EUA. Esas observaciones relativas a reparación de techos y área de almacén de empaque fueron solventadas en tiempo y forma, por lo que consideramos que debería listarse nuevamente.

Plantas TIF 154 " Américan Beef, S.A. de C.V."

La observación se realizó sobre los múltiples riesgos establecidos en un punto crítico de control en el plan HACCP. Consideramos que una situación de este tipo no compromete la inocuidad del producto cárnico por lo que esta planta no debería haberse considerado para ser deslistada, como se comentó en la reunión del 4 de mayo, mas aun cuando se efectúan los controles para estos múltiples riesgos, mismos que se encuentran documentados.

Planta TIF 57 "Sonora Agropecuaria, S.A. de C.V."

Aun cuando esta planta fue deslistada por FSIS en el 2003, se le incluyó en la auditoría del 2004 en donde NO se reportó deficiencias graves. Las encontradas, fueron corregidas inmediatamente, por lo que consideramos que debe ser reenlistada.

Planta TIF 74 " Frigorífico Kowi, S.A. de C.V"

El auditor de FSIS señaló la falta de descripción escrita de las acciones correctivas en caso de desviaciones al plan HACCP, sin embargo, se presentó al auditor un formato de control de la aplicación de estas medidas correctivas, esto no significa que no se corrijan estas desviaciones.



Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria

Dirección General de Inocuidad Agroalimentaria, Acuícola y Pesquera

Oficio No. BOO.04.-

4300

- 2 -

Mr. Karen Stuck

Por otra parte en lo referente a la no inclusión en el plan HACCP, lo relativo a la calibración de los instrumentos, esto no fue mencionado durante la auditoría.

Referente al establecimiento TIF No. 45 "Empacadora de Carnes Unión Ganadera S.A. de C.V." se le informó que quedaba con intento de deslistamiento y que tenía 30 días para solventar las observaciones de los procedimientos preoperativos, así como los problemas de mantenimiento, estas fueron solventadas en tiempo y forma, motivo por el cual consideramos que también debe ser reenlistada.

Sobre lo especificado anteriormente, le comento que las observaciones derivadas de esta auditoría a las plantas visitadas ya han sido solventadas, cuya evidencia documental se le hizo llegar con fecha 29 de julio del presente, por lo que agradecería nos comunicara cual sería el siguiente paso para enlistar estas plantas.

En lo que respecta a los comentarios sobre las otras plantas auditadas coincidimos con las observaciones señaladas por los auditores de FSIS.

Sin mas por el momento, reciba un cordial saludo.

Atentamente Sufragio Efectivo. No Reelección La Directora General

QFB. Amada Vélez Méndez

SAGASICA
SENASICA
SENASICA
AGROALIMENTARIA, AGUICOLA V

SET. 6 2004

U. DE DOUMENTACION EN TRABETE
MUNICIPIO LIBRE NO TRABETE
DEL EG. BENITO JUAREZ KROSSIO

C.c.p: Dr. Javier Trutillo Arriaga.- Director en Jefe del SENASICA.- Presente

MVZ. Jorge Paredes, Jefe del Departamento de Establecimientos TIF, Presente

MVZ. Guadalupe Martínez Rodríguez, Supervisora de Establecimientos TIF del Estado de Sonora

MVZ. Guillermo Hernández Hernández, Supervisor de Establecimientos TIF del Estado de Aguascalientes

MVZ. Ivonne Gómez Domínguez, Supervisor de Establecimientos TIF del Estado de Baja California

MVZ. Arturo Moreno Romero, Supervisor de Establecimientos en el Estado de Chihuahua

C. Gregorio Segura Iglesias, Gerente del Establecimiento TIF No. 95

Ing. Luis Jaime Lomelin Ibarra, Gerente General del Establecimiento TIF No. 45

Ing. Antonio Bojorquez Romo Romo, Gerente del Establecimiento TIF No. 57

Ing. Vicente Bihuet Santini, Director General del Establecimiento TIF No. 74

Lic. Ricardo Creel Rayan, Gerente General del Establecimiento TTF 154